

GREATEST SEA BATTLE OF PACIFIC WAR

Japan Backs From Java

Pearl Harbor Chiefs Are To Face Court Martial

By LYLE C. WILSON
WASHINGTON, Feb. 28.—(BUP)—Admiral Husband E. Kimmel and Major General Walter C. Short, who were the American commanding officers at Pearl Harbor on Dec. 7, were ordered today to stand trial for court martial.

The court martials will not be held until such time as the public interest and safety would permit. It was on Feb. 5, the army and navy announced that Kimmel and Short had applied for retirement.

The court martials will not be held until such time as the public interest and safety would permit. It was on Feb. 5, the army and navy announced that Kimmel and Short had applied for retirement.

The court martials will not be held until such time as the public interest and safety would permit. It was on Feb. 5, the army and navy announced that Kimmel and Short had applied for retirement.

PRELUDE TO WIDESPREAD RAIDS

British Forces Make Spectacular Air Sea-Borne Assault in France

Legislation which is intended to delay legal actions to collect debts in Alberta, until the province has received a ruling on the validity of the Debt Adjustment Act from the privy council, was introduced in the legislature Friday.

Edmonton has passed the 11th day of the Victory Loan campaign. Friday's returns of \$112,500 boosted the total to \$1,000,000 which is 112.5 per cent of the minimum objective of \$800,000.

Edmonton has passed the 11th day of the Victory Loan campaign. Friday's returns of \$112,500 boosted the total to \$1,000,000 which is 112.5 per cent of the minimum objective of \$800,000.

Edmonton has passed the 11th day of the Victory Loan campaign. Friday's returns of \$112,500 boosted the total to \$1,000,000 which is 112.5 per cent of the minimum objective of \$800,000.

Legislation Planned To Delay Debt Action Introduced in House

Legislation which is intended to delay legal actions to collect debts in Alberta, until the province has received a ruling on the validity of the Debt Adjustment Act from the privy council, was introduced in the legislature Friday.

City Exceeds 125 Per Cent. In Loan Drive

Edmonton has passed the 11th day of the Victory Loan campaign. Friday's returns of \$112,500 boosted the total to \$1,000,000 which is 112.5 per cent of the minimum objective of \$800,000.

Commission To Move Japanese From B.C. Coast

OTTAWA, Feb. 28.—(CP)—A commission to study the removal of Japanese from the B.C. coast is being set up by the federal government.

Thunderous Fight Still Proceeding

By The Canadian Press
Allied warships were officially declared to have won a third great victory over the Japanese fleet today, hurling back an invasion armada of "several tens of ships" in a thunderous battle off the island of Java.

Victory Loan Subscriptions At \$566,272,150

OTTAWA, Feb. 28.—(CP)—The cumulative total of subscriptions to the second \$500,000,000 Victory Loan reached \$566,272,150 last night at the close of lighted day of business during the drive.

War Services Will Be Paid From Treasury

OTTAWA, Feb. 28.—(CP)—The government announced today it will finance from the treasury the requirements of the Canadian Legion, the Knights of St. John, the Order of the United Sons of the Sea, the Y.M.C.A., Y.W.C.A. and the Navy League of Canada for auxiliary work.

Party Leaders Laud Ottawa's Trade Treaties

OTTAWA, Feb. 28.—(CP)—Leaders of the four major parties in the House of Commons Friday expressed satisfaction over the announcement by W. T. Aikman, secretary of the Civil Service, that \$100,000 had been allocated for war savings certificates in the nine-month period from March 1, 1941, to Jan. 31, 1942.

Threatened Fight Still Proceeding

By The Canadian Press
Allied warships were officially declared to have won a third great victory over the Japanese fleet today, hurling back an invasion armada of "several tens of ships" in a thunderous battle off the island of Java.

No Change For United States Cattle Quota

By T. R. RICHARDSON
Edmonton Bulletin Ottawa Bureau
OTTAWA, Feb. 28.—(CP)—The question of change in the quota for United States cattle shipped to the United States has been raised in Ottawa, but authorities indicated that no immediate change was in prospect.

PLEBISCITE IS EXPECTED ON MAY 4 OR 11

OTTAWA, Feb. 28.—(CP)—Possibility was seen today that the plebiscite on the future of the Northwest Territories would be held on May 4 or 11, following the action of the House of Commons.

Ogilvie Firm Buys Million In Bonds

Subscription of \$1,000,000 to the Victory Loan Campaign has been made by Ogilvie Firm, a company owned by Mr. Ogilvie, a resident of the Edmonton branch of the firm.

Wheat Policy Still Not Clear

By R. K. CARNEGIE
OTTAWA, Feb. 28.—(CP)—Two resolutions of paramount interest to western farmers, one forecasting continuation of acreage reduction bonuses for prairie wheat farmers and the other paving the way for higher prices for prairie wheat, appeared today on the House of Commons order paper.

British Disperse Patrols in Libya

CAIRO, Egypt, Feb. 28.—(AP)—British troops are dispersing their patrols in Libya, according to a report from the British Empire forces yesterday in eastern Libya, general headquarters announced today.

Planes Will Link World To Canada

VANCOUVER, Feb. 28.—Forecast of a new shape for Canada's future in the post-war world based upon the utilization of air transport was made here Friday by Sir Edward Beatty, G.B.E., chairman and president of the Canadian Pacific Railway, who is returning to Montreal at the week-end after a holiday stay at the Pacific coast.

Bulletin's Fourth Annual Cook Book With Today's Issue

Readers will be treated to another special feature this week in the form of the Bulletin's fourth annual Cook Book. The book, which is being distributed free of charge to all subscribers, contains a collection of today's recipes, many of which are household hints.

Gleanings From Today's Want Ads

(Turn to page 13 and 14)
FARMER, alone, regular housework, help with kids, etc. (Mond.) (Heading 12—Frm. Mnd. Mnd.)
CAPABLE woman desired for room. (Heading 12—Frm. Mnd. Mnd.)
SOUTH, Garment, four room house, private bath, South Cornia (Heading 12—Frm. Mnd. Mnd.)
LOVELY, beautiful, large, close, neat (Heading 12—Frm. Mnd. Mnd.)
MARRIED man, with long experience (Heading 12—Frm. Mnd. Mnd.)
SINGLE housewife, room, furnished, close, two adults, or one with child. (Heading 12—Frm. Mnd. Mnd.)

The Bulletin's Traffic Scoreboard

DEATHS	Weekly Edmonton Traffic Toll	Days Since Last Death
1941 1942	Feb. 28-29	66
	Injured Deaths	5

BEATTY SAYS

Planes Will Link World To Canada
VANCOUVER, Feb. 28.—Forecast of a new shape for Canada's future in the post-war world based upon the utilization of air transport was made here Friday by Sir Edward Beatty, G.B.E., chairman and president of the Canadian Pacific Railway, who is returning to Montreal at the week-end after a holiday stay at the Pacific coast.

Wheat Close

WHEAT CLOSE
SATURDAY
WINNIPEG CLOSING—Mar. 17th, Feb. 1942.
CHICAGO CLOSING—Mar. 17th, Feb. 1942.
July, 1.30%; Sept., 1.32%.

Threatened Fight Still Proceeding

By The Canadian Press
Allied warships were officially declared to have won a third great victory over the Japanese fleet today, hurling back an invasion armada of "several tens of ships" in a thunderous battle off the island of Java.

DEBATE IN LEGISLATURE INTENSIFIED

Downward Revision Of Estimates Moved

Opposition Amendment
To Budget Resolution
Is Defeated 31 To 17

Amendment to the budget resolution, urging that the government be advised "to reconsider and revise its estimates for the 1942-43 fiscal year with a view to reducing administrative costs and making provision for the post-war period," was defeated in the legislature by a standing vote of 17 to 31, Friday.

Bill To Amend
University Act
Being Prepared

A bill to amend the University Act will be introduced at the present session of the legislature and is now in course of preparation, Premier William Aberhart told the house on Friday. He gave this information in reply to a question by Dr. L. J. O'Brien, Ind., Grande Prairie.

To a question by Hugh John Macdonald, K.C., Lib., Edmonton as to whether copies of a report of the special committee which surveyed the university's organization would be available to members, the premier stated that it was an interim report and he did not consider it desirable to make copies. A full report from the committee would be made later, he said.

The committee's report was tabled Wednesday, recommending changes in the university. It proposed that control of university affairs be vested in the board of governors, that this board be increased from 13 to 15 members and that the senate membership be reduced from 54 to not more than 25.

Concert Will Aid
Victory Loan Drive

Special Victory Loan speaker at the Russian-Ukrainian concert to be held at the Empire theatre on Sunday, commencing at 2 p.m., will be Dr. Yanda, well known city barrister.

More than 100 persons will take part in the event. Colorful costumes will be worn by the representatives of the two nations staging the concert. Dr. Thompson will be master-of-ceremonies.

ORDER YOUR GARDEN SEEDS
A SERIOUS SHORTAGE
EXISTS IN MANY VARIETIES

Domestic Garden Seeds
L. J. O'Brien, Ind., Grande Prairie

Harold
L.
Weir

Associate Editor,
Edmonton Bulletin

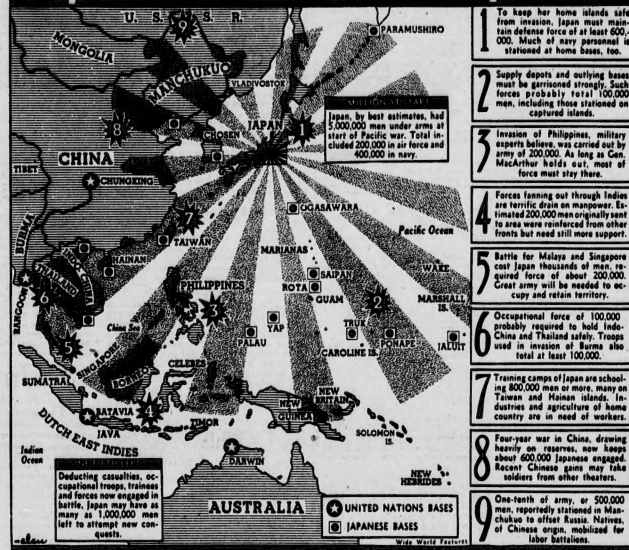
Will Address
The
Pensioners'
Society
Monday,
March 2nd
at 8 p.m.

In The
I.O.O.F. Hall
108 Street

on
"The Case
for Social
Security"

A Delayed
BROADCAST
OF THIS ADDRESS
Will Be Made By
Electrical Transcription
Over
CFRN
THE SAME NIGHT
(MARCH 2)
8:15 P.M.

Japan's Drain On Manpower



The size of Japan's armed force has become one of the greatest riddles. She has thrown men recklessly and relentlessly into battle, spread them along a front far greater than Germany's, and still has more for new aggression.

The question, of course, is "How many?" An exact appraisal—one beyond question—is impossible for obvious reasons. But careful study of communications, coupled with the estimates of men who lived long in the Orient, permit an approximation.

Pre-war estimates of 2,500,000 Japanese under arms have been doubted, the drastic upward revision based on developments and the observations of men in the Far East. Reliable observers believe that Japan had some 5,000,000 men prepared for action when she struck at Pearl Harbor.

Stories from the battle fronts, the communications, hints by Japan herself, tell the rest of the story.

To offset the threat of new counter-attack in China, and to match the first-line Russian forces in Siberia, Japan must write off one-third of her army. She likewise cannot keep the half-million square miles of Thailand and Indo-China secure with less than 100,000 soldiers. Probably requires nearly as many men to garrison her hundreds of outlying island bases and supply depots, including those captured.

Estimates of the forces seeking to judge Gen. MacArthur in the Philippines have ranged from 200,000 to upwards of a half million; the lower figure seems most likely to be correct. The battles for Malaya and Singapore took a tremendous toll, probably drew, with present Burma campaign, more than a quarter million.

Greatest enemies of all is the vast army fanning through the Indies—in Borneo, in New Britain, in Celebes, in Ceylon, in Sumatra, and now on the threshold of Java. It seems doubtful if less than 200,000 men could acquire and hold these islands—certainly a force as great as that in the Philippines is needed.

Since no army can be stronger than its reserves, Japan must keep its training camps filled, her recruiting machinery in continuous operation.

City Charter Bill
Is Referred Back

Bill containing amendments to the Edmonton city charter was referred back to the municipal law committee for further consideration by the legislature, Friday. The committee will meet Tuesday at 10 a.m.

The bill was considered by the committee earlier this week and on Friday D. M. Duggan, Ind., Edmonton, who is sponsoring it, said he had discussed it with T. E. Gendie, K.C., Edmonton city solicitor, who said there were some changes the committee might wish to make.

The bill was considered by the committee earlier this week and on Friday D. M. Duggan, Ind., Edmonton, who is sponsoring it, said he had discussed it with T. E. Gendie, K.C., Edmonton city solicitor, who said there were some changes the committee might wish to make.

The bill was considered by the committee earlier this week and on Friday D. M. Duggan, Ind., Edmonton, who is sponsoring it, said he had discussed it with T. E. Gendie, K.C., Edmonton city solicitor, who said there were some changes the committee might wish to make.

The bill was considered by the committee earlier this week and on Friday D. M. Duggan, Ind., Edmonton, who is sponsoring it, said he had discussed it with T. E. Gendie, K.C., Edmonton city solicitor, who said there were some changes the committee might wish to make.

The bill was considered by the committee earlier this week and on Friday D. M. Duggan, Ind., Edmonton, who is sponsoring it, said he had discussed it with T. E. Gendie, K.C., Edmonton city solicitor, who said there were some changes the committee might wish to make.

The bill was considered by the committee earlier this week and on Friday D. M. Duggan, Ind., Edmonton, who is sponsoring it, said he had discussed it with T. E. Gendie, K.C., Edmonton city solicitor, who said there were some changes the committee might wish to make.

The bill was considered by the committee earlier this week and on Friday D. M. Duggan, Ind., Edmonton, who is sponsoring it, said he had discussed it with T. E. Gendie, K.C., Edmonton city solicitor, who said there were some changes the committee might wish to make.

The bill was considered by the committee earlier this week and on Friday D. M. Duggan, Ind., Edmonton, who is sponsoring it, said he had discussed it with T. E. Gendie, K.C., Edmonton city solicitor, who said there were some changes the committee might wish to make.

The bill was considered by the committee earlier this week and on Friday D. M. Duggan, Ind., Edmonton, who is sponsoring it, said he had discussed it with T. E. Gendie, K.C., Edmonton city solicitor, who said there were some changes the committee might wish to make.

The bill was considered by the committee earlier this week and on Friday D. M. Duggan, Ind., Edmonton, who is sponsoring it, said he had discussed it with T. E. Gendie, K.C., Edmonton city solicitor, who said there were some changes the committee might wish to make.

The bill was considered by the committee earlier this week and on Friday D. M. Duggan, Ind., Edmonton, who is sponsoring it, said he had discussed it with T. E. Gendie, K.C., Edmonton city solicitor, who said there were some changes the committee might wish to make.

The bill was considered by the committee earlier this week and on Friday D. M. Duggan, Ind., Edmonton, who is sponsoring it, said he had discussed it with T. E. Gendie, K.C., Edmonton city solicitor, who said there were some changes the committee might wish to make.

The bill was considered by the committee earlier this week and on Friday D. M. Duggan, Ind., Edmonton, who is sponsoring it, said he had discussed it with T. E. Gendie, K.C., Edmonton city solicitor, who said there were some changes the committee might wish to make.

The bill was considered by the committee earlier this week and on Friday D. M. Duggan, Ind., Edmonton, who is sponsoring it, said he had discussed it with T. E. Gendie, K.C., Edmonton city solicitor, who said there were some changes the committee might wish to make.

The bill was considered by the committee earlier this week and on Friday D. M. Duggan, Ind., Edmonton, who is sponsoring it, said he had discussed it with T. E. Gendie, K.C., Edmonton city solicitor, who said there were some changes the committee might wish to make.

tion. The camps on her home islands, in Korea, and on the islands of Taiwan and Italian have the capacity for a million men.

Japan's industrial stronghold, the core of her war power, is concentrated on the island of Honshu and must be defended against all eventualities. This vital area alone is the size of Minnesota; it and the other main islands are spread over 140,000 square miles. Japan could not truly consider them secure with less than a half million men on guard.

The casualties, the armies of occupation, garrisons, trainees, and the forces now locked in battle probably account for four-fifths of Japan's 5,000,000 men under arms. The fury of her continued thrusts is one indication she expects to use the remainder—perhaps in Australia, in India, or even beyond.

Replacements may be difficult since Japanese industries and agriculture already suffer from a shortage of workers. The periodical suppression of revolts in Manchukuo, Formosa and Korea throws serious doubt on the nation's ability to draw on subjugated people, particularly for combat service. All signs point to Japan's staking everything on a quick, lightning war, holding back nothing, least of all men.

Replacements may be difficult since Japanese industries and agriculture already suffer from a shortage of workers. The periodical suppression of revolts in Manchukuo, Formosa and Korea throws serious doubt on the nation's ability to draw on subjugated people, particularly for combat service. All signs point to Japan's staking everything on a quick, lightning war, holding back nothing, least of all men.

Replacements may be difficult since Japanese industries and agriculture already suffer from a shortage of workers. The periodical suppression of revolts in Manchukuo, Formosa and Korea throws serious doubt on the nation's ability to draw on subjugated people, particularly for combat service. All signs point to Japan's staking everything on a quick, lightning war, holding back nothing, least of all men.

Replacements may be difficult since Japanese industries and agriculture already suffer from a shortage of workers. The periodical suppression of revolts in Manchukuo, Formosa and Korea throws serious doubt on the nation's ability to draw on subjugated people, particularly for combat service. All signs point to Japan's staking everything on a quick, lightning war, holding back nothing, least of all men.

Replacements may be difficult since Japanese industries and agriculture already suffer from a shortage of workers. The periodical suppression of revolts in Manchukuo, Formosa and Korea throws serious doubt on the nation's ability to draw on subjugated people, particularly for combat service. All signs point to Japan's staking everything on a quick, lightning war, holding back nothing, least of all men.

Replacements may be difficult since Japanese industries and agriculture already suffer from a shortage of workers. The periodical suppression of revolts in Manchukuo, Formosa and Korea throws serious doubt on the nation's ability to draw on subjugated people, particularly for combat service. All signs point to Japan's staking everything on a quick, lightning war, holding back nothing, least of all men.

Replacements may be difficult since Japanese industries and agriculture already suffer from a shortage of workers. The periodical suppression of revolts in Manchukuo, Formosa and Korea throws serious doubt on the nation's ability to draw on subjugated people, particularly for combat service. All signs point to Japan's staking everything on a quick, lightning war, holding back nothing, least of all men.

Replacements may be difficult since Japanese industries and agriculture already suffer from a shortage of workers. The periodical suppression of revolts in Manchukuo, Formosa and Korea throws serious doubt on the nation's ability to draw on subjugated people, particularly for combat service. All signs point to Japan's staking everything on a quick, lightning war, holding back nothing, least of all men.

Replacements may be difficult since Japanese industries and agriculture already suffer from a shortage of workers. The periodical suppression of revolts in Manchukuo, Formosa and Korea throws serious doubt on the nation's ability to draw on subjugated people, particularly for combat service. All signs point to Japan's staking everything on a quick, lightning war, holding back nothing, least of all men.

Replacements may be difficult since Japanese industries and agriculture already suffer from a shortage of workers. The periodical suppression of revolts in Manchukuo, Formosa and Korea throws serious doubt on the nation's ability to draw on subjugated people, particularly for combat service. All signs point to Japan's staking everything on a quick, lightning war, holding back nothing, least of all men.

Replacements may be difficult since Japanese industries and agriculture already suffer from a shortage of workers. The periodical suppression of revolts in Manchukuo, Formosa and Korea throws serious doubt on the nation's ability to draw on subjugated people, particularly for combat service. All signs point to Japan's staking everything on a quick, lightning war, holding back nothing, least of all men.

Replacements may be difficult since Japanese industries and agriculture already suffer from a shortage of workers. The periodical suppression of revolts in Manchukuo, Formosa and Korea throws serious doubt on the nation's ability to draw on subjugated people, particularly for combat service. All signs point to Japan's staking everything on a quick, lightning war, holding back nothing, least of all men.

Replacements may be difficult since Japanese industries and agriculture already suffer from a shortage of workers. The periodical suppression of revolts in Manchukuo, Formosa and Korea throws serious doubt on the nation's ability to draw on subjugated people, particularly for combat service. All signs point to Japan's staking everything on a quick, lightning war, holding back nothing, least of all men.

Replacements may be difficult since Japanese industries and agriculture already suffer from a shortage of workers. The periodical suppression of revolts in Manchukuo, Formosa and Korea throws serious doubt on the nation's ability to draw on subjugated people, particularly for combat service. All signs point to Japan's staking everything on a quick, lightning war, holding back nothing, least of all men.

Replacements may be difficult since Japanese industries and agriculture already suffer from a shortage of workers. The periodical suppression of revolts in Manchukuo, Formosa and Korea throws serious doubt on the nation's ability to draw on subjugated people, particularly for combat service. All signs point to Japan's staking everything on a quick, lightning war, holding back nothing, least of all men.

Replacements may be difficult since Japanese industries and agriculture already suffer from a shortage of workers. The periodical suppression of revolts in Manchukuo, Formosa and Korea throws serious doubt on the nation's ability to draw on subjugated people, particularly for combat service. All signs point to Japan's staking everything on a quick, lightning war, holding back nothing, least of all men.

Replacements may be difficult since Japanese industries and agriculture already suffer from a shortage of workers. The periodical suppression of revolts in Manchukuo, Formosa and Korea throws serious doubt on the nation's ability to draw on subjugated people, particularly for combat service. All signs point to Japan's staking everything on a quick, lightning war, holding back nothing, least of all men.

Replacements may be difficult since Japanese industries and agriculture already suffer from a shortage of workers. The periodical suppression of revolts in Manchukuo, Formosa and Korea throws serious doubt on the nation's ability to draw on subjugated people, particularly for combat service. All signs point to Japan's staking everything on a quick, lightning war, holding back nothing, least of all men.

Replacements may be difficult since Japanese industries and agriculture already suffer from a shortage of workers. The periodical suppression of revolts in Manchukuo, Formosa and Korea throws serious doubt on the nation's ability to draw on subjugated people, particularly for combat service. All signs point to Japan's staking everything on a quick, lightning war, holding back nothing, least of all men.

Replacements may be difficult since Japanese industries and agriculture already suffer from a shortage of workers. The periodical suppression of revolts in Manchukuo, Formosa and Korea throws serious doubt on the nation's ability to draw on subjugated people, particularly for combat service. All signs point to Japan's staking everything on a quick, lightning war, holding back nothing, least of all men.

Replacements may be difficult since Japanese industries and agriculture already suffer from a shortage of workers. The periodical suppression of revolts in Manchukuo, Formosa and Korea throws serious doubt on the nation's ability to draw on subjugated people, particularly for combat service. All signs point to Japan's staking everything on a quick, lightning war, holding back nothing, least of all men.

Replacements may be difficult since Japanese industries and agriculture already suffer from a shortage of workers. The periodical suppression of revolts in Manchukuo, Formosa and Korea throws serious doubt on the nation's ability to draw on subjugated people, particularly for combat service. All signs point to Japan's staking everything on a quick, lightning war, holding back nothing, least of all men.

Replacements may be difficult since Japanese industries and agriculture already suffer from a shortage of workers. The periodical suppression of revolts in Manchukuo, Formosa and Korea throws serious doubt on the nation's ability to draw on subjugated people, particularly for combat service. All signs point to Japan's staking everything on a quick, lightning war, holding back nothing, least of all men.

Guaranteed Reconditioned
PIANOS
The Largest Assortment
of USED PIANOS
in the City

All in First Class
Condition and
Tuned by an
Expert.
1 Handel
and Stool
\$135.00



1 HEINTZMAN
and Bench \$225.00
1 MASON & RISCH \$160.00
1 WEBER \$175.00
STEINBACH
and Stool \$119.00
1 GERHARD HEINTZ-
MAN and Bench \$195.00

THE ABOVE ARE JUST A FEW!
We have many others at similar prices.

Special Notice!
To SCHOOLS, CLUBS and
COMMUNITY CLUBS
Here is your opportunity to secure a Piano
from our exceptionally large stock. All at
Bargain Prices.

Sold on Easy Terms

CRESCENT
FURNITURE CO. LTD.
The Store That Sets the Pace

101st Street—(One Store Only) Opp. Metropolitan

NOW ... Let's Go
FURTHER OVER THE TOP!

As Edmontonians we are proud to be over our quota . . . but beating the quota isn't enough . . . we want to put every available dollar we can scrape together into WINNING THIS WAR. That is our ultimate quota

REMEMBER

There is no safer investment you can make . . . because Victory Bonds are backed by all the resources of our mighty Dominion and pay an interest of 3%. Every dollar you invest is another blow against the enemy.

THIS IS THE LAST WEEK

Let everyone do his best and BUY . . . BUY . . . BUY VICTORY BONDS until it hurts. It's a sound investment and one you'll be thankful for in the difficult days of reconstruction that will inevitably follow the war.

Edmonton people all realize that Alaska is threatened by the Japs and it doesn't take a map to show how easily Edmonton can be reached by air . . . Canada needs planes to combat this . . . so don't stop now. Buy more bonds . . . it's not a gift . . . it's a loan that Canada needs and that you'll never regret.

Tomorrow Buy Another
VICTORY BOND

AND HELP YOURSELF TO FREEDOM

This Advertisement is contributed to the Victory Loan Campaign by
Hudson's Bay Company.



Edmonton Bulletin

Founded in 1880 by Hon. Frank Oliver
Published every afternoon except Sunday
By the Alberta Free Press Limited
The Bulletin Building, 8641 Jasper Avenue,
Edmonton, Alberta, Canada

CHARLES E. CAMPBELL,
Owner and Publisher.
Member of The Canadian Press. The
Canadian Press is exclusively entitled to
the use for republication of all news dis-
patches credited to it by The Associated
Press in this paper, and also the local news
published therein. All rights to republication
of special dispatches herein are also
reserved.

Thousands Pile Up Reserves

In ten days, Edmonton subscrip-
tions to the Victory loan ran up to a
total of \$3,042,000. That is nearly a
million dollars more than the quota set
for the city, and far north of the
quota set for all Northern Alberta.
During the last eight days of the cam-
paign, applications were still running
strong, and the end of the campaign
may see popular subscriptions making
up the whole amount of the city's ob-
jective, aside from the contributions
made by the Compensation Board and
from provincial sources.

During the ten days 9,953 Edmon-
ton subscribers took advantage of the
opportunity to thus put aside a "back-
log" of future buying power. At the
close of the loan campaign, on Jan. 6,
the subscribers numbered 66,800. The
gain in some measure accounted for
the fact that these people are now
steadily employed. But there is reason
to suppose it is also in some degree
due to widening recognition that a time
of regular employment is ahead. To
build up reserves of personal credit
against possible bad times or adverse
fortunes in the future is a sound policy.
The opportunity to do this is of course still
open, and many more may be expected
to make use of it in the remaining days
of the campaign.

War Weariness

No one has any trouble knowing
what the war means, news, and
facts, when he says he is tired hearing
about "defence" plans and strategy and
would like to hear about policies of
offence and a strategy of attack. In all
the Allied countries, says Russia, the
public generally are weary of waiting,
and of retreats, and of delaying bat-
tles, and eager for aggressive action.
But, as Mr. Willkie probably recog-
nizes as well as anybody, we shall just
have to put up with defensive fighting
yet awhile.

The United Nations have not yet
caught up the ten year start they
allowed Germany and Italy to get, and
the twenty year start they allowed
Japan to get in building arma-
ment. Those years of placid folly have
been redeemed, and the war is now on
in a matter of months, even with the
industrial machinery and manpower of
the United States thrown into the ef-
fort.

But what is known is that while the
enemy has gained territory, he is still
gaining territory, he is losing the race
in power expansion which will decide
the final outcome. Allied plans are
now turning out more weapons and
ships than the Axis powers. And
armies in the field are in training, out-
number the Axis armies actual and
potential.

Not by any means the people of the United
Nations are not with waiting until they
can launch their gathering force upon
the enemy, it is in Germany and Italy
and Japan the real danger lies. The
prevail whenever the future is scanned
with frankness.

Slowed Down

In 72 hours this week, so far as ac-
curate counting was possible the Japan-
ese lost 100 planes in scattered
fighting in the South Pacific. Of all
them in two days to the guns of Ameri-
can and British armies over Burma.
In the waters off Java, two Japanese
transporters, a naval auxiliary ship and
a freighter were sunk by United States
submarines. Officials at Batavia esti-
mate the Japanese have lost 200,000
of their cruisers, besides other war-
ships large and small, and airplanes in
hundreds, since the war began less than
three months ago. Numbers of the
force during the week made an all-out
attack on Rabaul, wrecking warships,
airplanes and submarines, and the com-
mander in Java withdrew "many
thousands" of American, British and
Australian reinforcements. At Batavia,
General MacArthur's little army antici-
pated a new enemy offensive by at-
tacking and sinking the Japanese.

These items from the news columns
on Friday suggest that the week has not
been a good one for the Japanese. They
lost some territory in Burma and
made air raids on Java. But they com-
pensated themselves for the losses of
men, ships and planes they sus-
tained, following their losses, by a
victorious attack on the Japanese, and
victory defeat at Ball. Allied resistance is
increasing, while the enemy's com-
munication lines have lengthened and
their ships are being sunk. The
Associated Press counts 222 Japanese
ships sunk or damaged up to date.

The weight of the Japanese attack
is still advancing. But his momentum
has slowed down, his losses are heavy,
and his difficulties grow as the days
pass. Tokyo cannot see now as good a
prospect as a week ago that it will
sweep the whole South Pacific area.

Canada's Japanese Problem

The 3,500 male Japanese nationals
of military age are to be moved out of
the coastal area of British Columbia,
and eventually all Japanese residents,
male and female, old and young, natu-
ralized and alien, Canadian-born and for-
eign-born, will be removed from that
protection zone. This is the plan an-
nounced by the federal Minister of War.
The course has been very vigor-
ously urged by representative men
of the organizations of British Columbia,
is obviously necessary in the interests
of national safety, and has been given
practically general approval—in principle—
by the people of the Dominion.

But in principle only. When it
comes to the details of where these peo-
ple are to be moved to, there are not
demands from the suggested destina-
tions that they be sent somewhere else.
No province wants them, and no com-
munity seems even willing to tolerate
them. There is no mystery in this.
Tokyo's treachery has made the Japan-
ese name very positively detested
all over the world, and it is already
unpopular in the negative sense.

But, however we in other parts of
the Dominion may feel about making
room for unwelcome migrants, the
fact remains that if they are to be
moved they must be moved somewhere.
The fact is, too, that wherever
they are located, they will have to be
allowed to earn their living or be sup-
ported at the taxpayer's expense, in in-
terests of justice or out.

It is from this standpoint of na-
tional necessity, not that of local sen-
sitivity, Canada's Japanese problem
must be solved. It is a problem going to
permit and require the 30,000 or so
Japanese who must be cleared out of
the coastal zone to earn a living for
themselves. That is why the war-ma-
chine is pushing their campaign regard-
less of men and every other considera-
tion. Time is against them, and they
know it.

Shifting the Schornhorst, Gneise-
nau and Prinz Eugen to Great Britain
and Germany was apparently not the
super-strategy it was supposed to be.
And the Eugens were being bombed
and the Schornhorst was being sunk.
The Japanese navy is apparently not
laid up for repairs indefinitely.
Maybe the Portuguese naval writer
was right. That is why the war-ma-
chine on the part of the Admiralty
let the ships "slip through" the
trials of Dover. They have fared
well in two months, and it is more
than they did in eleven months in the
French port of refuge.

Japan's plans are supposed to be
able to turn out 100 planes a day. Double
the figure and the output does not promise
Tokyo air superiority six months
from now. That is why the war-ma-
chine is pushing their campaign regard-
less of men and every other considera-
tion. Time is against them, and they
know it.

Looking Backward

From The Bulletin Files

1892—50 Years
Superintendent Griebach, Inspector
Chalmers, and Staff Sgt. Gough, the
N.W.M.P. Fort Saskatchewan, and F. Fane
Pacific coast, were on duty at the
today to attend the Herchmer investigation.
Fine spring-like weather again.

Not by any means the people of the United
Nations are not with waiting until they
can launch their gathering force upon
the enemy, it is in Germany and Italy
and Japan the real danger lies. The
prevail whenever the future is scanned
with frankness.

1902—40 Years Ago

Monte Mackenzie and Mann have been
given power of attorney to sell anywhere
in Manitoba, subject to the rights of
the province, to the land of the
as well as to the citizens to vote on a Sun-
day.

The United States will look to Turkey to
reimburse the sum paid for the ransom of
the ship. The ship was captured by the
Col. P. is the new minister of mines in
British Columbia.

The police have rounded up William
Brophy, the notorious Yukon robber,
in British Columbia.

1912—30 Years Ago

Winnipeg: It is estimated that 60,000 men
will be engaged in railway construction in
the west next summer.

The city council of the former Edmonton
council, which was dissolved in 1912, has
Greater Edmonton taking on from this time
Washington: Federal authorities in co-
operation with territory officials have
launched a campaign to discourage emigra-
tion to the United States.

More than a million dollars will be spent
in Edmonton this year for the extension of
the water and sewerage system.

1922—20 Years Ago

Vancouver: Landa, the modern
beard, was guillotined. So far as the police
could get, he had murdered eleven wives.
The world's arrested man, who was
guilty to running a bank in North Edmonton,
has been released.

1932—10 Years Ago

The special relief committee of the city
council recommends that the Provincial
Government be asked to send an area of
land, close to the city of Portland, capable
of producing the food requirements of 1,000
military men, and that arrangements be
made to house the men year round.

Gosnell: Adolf Hitler has been admitted
to German citizenship.

Calgary: Heavy snow slides in the moun-
tains have trapped several passenger trains
on both railways.

Dryden, Beach, Feb. After making
work records for five days, Sgt. Bal-
goin Campbell is to return to Britain.

Social Security Program Most Effective War Measure

Extension of Social Justice to
Canadian People Is Part
of War Effort

By HAROLD L. WEIR

The people of Canada are to make a
gift, through their Parliament, of one
billion dollars in goods and supplies to the
people of Britain.
It is a gift that is a part of the war effort.
It is a position to make such a gift.
The gift is a part of the war effort.
The gift is a part of the war effort.
The gift is a part of the war effort.

By March 31, 1943, the people of Canada
will have given to the people of Britain
seven hundred million dollars in goods
to Great Britain.
The gift is a part of the war effort.

Once again, this is a gift that is a
part of the war effort. It is a gift that
is a part of the war effort. It is a gift
that is a part of the war effort.

Canada is conscious of Britain's
war effort. It is a gift that is a part
of the war effort. It is a gift that is
a part of the war effort.

Your Opinion

LETTERS TO THE EDITOR

Editor, Bulletin: To The Bulletin goes
the credit and honor for the help in
the old age pension matter. We are
glad to see it.

We are writing to ask you next time
in editorials on social justice which are
being written to please and deal with
the people. We are writing to ask you
to help us.

I am a Canadian, daughter of an Eng-
lish father and mother, raised in a Chris-
tian home with every comfort and had
some in my happy married life for many
years. My husband had a long and
illness. It took our savings, home, in-
surance and my personal money to keep
us alive. My husband died, and I am
left alone.

We both worked very hard to help
make this world a better place. I am
proud of my life.

I came a bride in nineteen hundred and
three (1903) from east Canada. My life
was not then the pot of gold, turning
wheels, beautiful home and the proud
heritage of a family. I was a pioneer
with my husband, and all through
my life.

If Ottawa does not become more hu-
man and less selfish this will be their
last life. I have been a Liberal and my family
for a long time.

WIDOW—SIXTY-TWO

over one thousand, seven hundred mil-
lion dollars, that is, one billion dollars,
in fulfillment of a moral obligation.

In 1929, when speculation and various
forms of financial jugglery had reached
such grotesque heights that the bottom
of disaster of death to come. It was
represented by a handsome scroll with gold
fringe, and it was the only one of its
kind that had ever been seen.

To keep industry going, to prevent fin-
ancial collapse, to maintain the money
supply, the Canadian Government loaned
millions of dollars to the Canadian
Pacific Railway and to certain of our
financial institutions, without interest
and without any stated time for repayment.

These huge sums were given freely
with the stipulation that the money was
to be repaid when the beneficiaries were
perfectly able to do so without discom-
fort.

No sensible person criticized the Govern-
ment for this fulfillment of a moral ob-
ligation. It was good, sound business. It
was good, sound business. It was good,
sound business. It was good, sound
business.

The thing, however, that perplexes so
many people in this country is that the
Canadian Government should so readily
recognize its moral obligation towards the
people of Canada, and yet be so un-
willing to do so.

What about the social security of our
people? The social security of our people
is a problem that is a part of the war
effort.

British folk have been disabled by the
war. Public opinion in Canada over-
looked the fact that the British folk are
disabled by the war.

What does Ottawa propose to do about
it? The fact is, however, how can Ottawa
refuse to acknowledge the moral obliga-
tion of the people of Canada.

War Measure

There is one and only one fundamental
principle that Canada and Canadians. That
principle is that the people of Canada
are to be treated as equals.

A program of social security legisla-
tion, such as that proposed by the
Parliament, would be the most powerful
measure to be taken.

We are fighting for democracy. Social
security is the ally of democracy. Social
security is the ally of democracy. Social
security is the ally of democracy.

Canada Is Within Reach

Size of This Country Does Not
Offer Security Against

By I.N.S. IN THE OTTAWA JOURNAL

When Mr. Churchill was here a re-
porter asked him about the war in the
Pacific. He said that the war in the
Pacific was a part of the war effort.

"The first thing and the last thing about
the Pacific is that it is so big," he replied.
The Pacific is a part of the war effort.
The Pacific is a part of the war effort.

Japan, that Netherlands India posses-
sion right now under attack, has a popu-
lation of 40,000,000 people. It has more
people than the British Isles. But most of
us know it only as a finger of an island
west of the coast of North America.

To get to Java with a striking force of
what looks like a small fleet of ships, the
Japanese have travelled roughly 4,000
miles. This is 1,000 miles more than
from Montreal to Ireland.

Yet at the same time the Japanese pro-
ceeded due east to San Francisco to attack
shipping by submarine. This was 5,217
miles—practically twice the distance
from Montreal to Ireland.

Bigness Not Security

The big Japanese attack on Pearl Har-
bor, and the subsequent attack on the
Philippines, would have gone nearly 10,000
miles had it flown direct to the coast. But
they avoided detour and took clear of the
islands. It probably went far north and
then turned south—covering perhaps 5,500
miles to get there at least as many as
back to back. This would be a total of 11,000
miles, or four times the distance from
Montreal to Ireland.

The Japanese have a mighty force now
at Singapore 3,800 miles from Tokyo.
They have a mighty force now at Singa-
pore 3,800 miles from Tokyo. They have
a mighty force now at Singapore 3,800
miles from Tokyo.

We have been regarding a Japanese
attack on Australia as absurdly impossi-
ble. But the Japanese have a mighty force
now at Singapore 3,800 miles from Tokyo.
They have a mighty force now at Singa-
pore 3,800 miles from Tokyo.

Perhaps it is Australia's bigness that
makes her believe in her security. But big-
ness is not security. It is a part of the
war effort. It is a part of the war effort.

3,800 miles from Tokyo. They have a
mighty force now at Singapore 3,800
miles from Tokyo.

The justice of a cause is its greatest
strength. It is the justice of a cause that
is the justice of a cause that is the justice
of a cause that is the justice of a cause.

The young man who marches away to
war will fight with better heart if he
knows that the financial disaster of ill-
health, the debt of unemployment, the
and the dreary prospect of a penniless old
will be a minimum expense to the Govern-
ment of Canada.

Do It Now

There was no time in Canada's history
as ripe and appropriate for the adop-
tion of social security legislation as the
present.

An adequate retirement allowance
granting at least \$80 per month to persons
who reach the age of 80 years, an adequate
allowance for the aged, for the unemployed,
for the disabled, for the sick, for the
sick, for the sick, for the sick.

These huge sums were given freely
with the stipulation that the money was
to be repaid when the beneficiaries were
perfectly able to do so without discom-
fort.

No sensible person criticized the Govern-
ment for this fulfillment of a moral ob-
ligation. It was good, sound business. It
was good, sound business. It was good,
sound business. It was good, sound
business.

Un Desastre Maritime

Nous avons besoin de renforts en hommes
et matériel en ce moment. Les paquebots
de la ligne de la compagnie, en Birmanie,
il faudra les transporter sur des bateaux plus
petits, surtout pour les hommes, car les
bateaux sont en état de détresse. Les
bateaux sont en état de détresse. Les
bateaux sont en état de détresse.

La guerre est si loin de nous, que nous
avons tout le temps de discuter le pour et
le contre de la conscription. Mais la guerre
est si loin de nous, que nous avons tout
le temps de discuter le pour et le contre
de la conscription.

Concluons que la perte de la "Norman-
die" n'est pas seulement un bateau de
paquebot, mais un bateau de guerre. C'est
un bateau de guerre. C'est un bateau de
guerre. C'est un bateau de guerre.

Quand nous commencerons à penser de
nos petites histoires, nous serons en état
de guerre. Nous serons en état de guerre.
Nous serons en état de guerre. Nous
serons en état de guerre.

En terminant, qu'on permette de citer
une petite histoire. Une petite histoire
de guerre. Une petite histoire de guerre.
Une petite histoire de guerre. Une
petite histoire de guerre.

Hitler et Goering se sont rencontrés à
Calais et regardant la Manche d'un air triste.
Après un certain temps, Goering dit à Hitler:
"La guerre est si loin de nous, que nous
avons tout le temps de discuter le pour et
le contre de la conscription."

Hitler et Goering se sont rencontrés à
Calais et regardant la Manche d'un air triste.
Après un certain temps, Goering dit à Hitler:
"La guerre est si loin de nous, que nous
avons tout le temps de discuter le pour et
le contre de la conscription."

Concluons que la perte de la "Norman-
die" n'est pas seulement un bateau de
paquebot, mais un bateau de guerre. C'est
un bateau de guerre. C'est un bateau de
guerre. C'est un bateau de guerre.

Quand nous commencerons à penser de
nos petites histoires, nous serons en état
de guerre. Nous serons en état de guerre.
Nous serons en état de guerre. Nous
serons en état de guerre.

En terminant, qu'on permette de citer
une petite histoire. Une petite histoire
de guerre. Une petite histoire de guerre.
Une petite histoire de guerre. Une
petite histoire de guerre.

Hitler et Goering se sont rencontrés à
Calais et regardant la Manche d'un air triste.
Après un certain temps, Goering dit à Hitler:
"La guerre est si loin de nous, que nous
avons tout le temps de discuter le pour et
le contre de la conscription."

Hitler et Goering se sont rencontrés à
Calais et regardant la Manche d'un air triste.
Après un certain temps, Goering dit à Hitler:
"La guerre est si loin de nous, que nous
avons tout le temps de discuter le pour et
le contre de la conscription."

Concluons que la perte de la "Norman-
die" n'est pas seulement un bateau de
paquebot, mais un bateau de guerre. C'est
un bateau de guerre. C'est un bateau de
guerre. C'est un bateau de guerre.

Quand nous commencerons à penser de
nos petites histoires, nous serons en état
de guerre. Nous serons en état de guerre.
Nous serons en état de guerre. Nous
serons en état de guerre.

En terminant, qu'on permette de citer
une petite histoire. Une petite histoire
de guerre. Une petite histoire de guerre.
Une petite histoire de guerre. Une
petite histoire de guerre.

Hitler et Goering se sont rencontrés à
Calais et regardant la Manche d'un air triste.
Après un certain temps, Goering dit à Hitler:
"La guerre est si loin de nous, que nous
avons tout le temps de discuter le pour et
le contre de la conscription."

Hitler et Goering se sont rencontrés à
Calais et regardant la Manche d'un air triste.
Après un certain temps, Goering dit à Hitler:
"La guerre est si loin de nous, que nous
avons tout le temps de discuter le pour et
le contre de la conscription."

health insurance program, an adequate
allowance for the unemployed, for the
disabled, for the sick, for the sick, for
the sick, for the sick, for the sick.

The young man who marches away to
war will fight with better heart if he
knows that the financial disaster of ill-
health, the debt of unemployment, the
and the dreary prospect of a penniless old
will be a minimum expense to the Govern-
ment of Canada.

There was no time in Canada's history
as ripe and appropriate for the adop-
tion of social security legislation as the
present.

An adequate retirement allowance
granting at least \$80 per month to persons
who reach the age of 80 years, an adequate
allowance for the aged, for the unemployed,
for the disabled, for the sick, for the
sick, for the sick, for the sick.

These huge sums were given freely
with the stipulation that the money was
to be repaid when the beneficiaries were
perfectly able to do so without discom-
fort.

No sensible person criticized the Govern-
ment for this fulfillment of a moral ob-
ligation. It was good, sound business. It
was good, sound business. It was good,
sound business. It was good, sound
business.

The thing, however, that perplexes so
many people in this country is that the
Canadian Government should so readily
recognize its moral obligation towards the
people of Canada, and yet be so un-
willing to do so.

What about the social security of our
people? The social security of our people
is a problem that is a part of the war
effort.

British folk have been disabled by the
war. Public opinion in Canada over-
looked the fact that the British folk are
disabled by the war.

What does Ottawa propose to do about
it? The fact is, however, how can Ottawa
refuse to acknowledge the moral obliga-
tion of the people of Canada.

We are fighting for democracy. Social
security is the ally of democracy. Social
security is the ally of democracy. Social
security is the ally of democracy.

We are fighting for democracy. Social
security is the ally of democracy. Social
security is the ally of democracy. Social
security is the ally of democracy.

We are fighting for democracy. Social
security is the ally of democracy. Social
security is the ally of democracy. Social
security is the ally of democracy.

We are fighting for democracy. Social
security is the ally of democracy. Social
security is the ally of democracy. Social
security is the ally of democracy.

We are fighting for democracy. Social
security is the ally of democracy. Social
security is the ally of democracy. Social
security is the ally of democracy.

We are fighting for democracy. Social
security is the ally of democracy. Social
security is the ally of democracy. Social
security is the ally of democracy.

We are fighting for democracy. Social
security is the ally of democracy. Social
security is the ally of democracy. Social
security is the ally of democracy.

We are fighting for democracy. Social
security is the ally of democracy. Social
security is the ally of democracy. Social
security is the ally of democracy.

We are fighting for democracy. Social
security is the ally of democracy. Social
security is the ally of democracy. Social
security is the ally of democracy.

We are fighting for democracy. Social
security is the ally of democracy. Social
security is the ally of democracy. Social
security is the ally of democracy.

We are fighting for democracy. Social
security is the ally of democracy. Social
security is the ally of democracy. Social
security is the ally of democracy.

We are fighting for democracy. Social
security is the ally of democracy. Social
security is the ally of democracy. Social
security is the ally of democracy.

We are fighting for democracy. Social
security is the ally of democracy. Social
security is the ally of democracy. Social
security is the ally of democracy.

We are fighting for democracy. Social
security is the ally of democracy. Social
security is the ally of democracy. Social
security is the ally of democracy.

Anniversary Of Paardeberg Is Observed Here

The victory of Paardeberg marked the turning point in the South African War. Paardeberg was the first bright flame that kindled the final blaze of complete victory. And now 42 years after a critical battle to a new and more deadly struggle opens in far away Java. Java may well mark the turning point of this struggle, coming at it does after a series of dark setbacks and disasters. Paardeberg was fought on February 27, 1900.

This was the message of hope carried to a gathering of about 150 war veterans celebrating the Paardeberg battle anniversary Friday night in the Imperial Veterans' Hall, by Maj. Gen. W. A. Griesbach, C.B., C.M.G., D.S.O., V.D., K.C., inspector-general for western forces in the Canadian Army (Active).

FEATURES OBSERVANCE

General Griesbach's address was one of the features of the annual Paardeberg Day observance concluded here under the auspices of the Army and Navy Veterans of Canada.

Himself a veteran of the South African campaign and the First Great War, General Griesbach unleashed a wave of cheering when he declared he had not the slightest doubt about the outcome of the present great struggle in which the Empire with other nations in the United Front is now so bitterly and desperately engaged.

The general said he was sure the Japanese were now spreading themselves too thin for their own good and in the resolute Dutch, with British and American Allies, the defence of Java might well result in our first big victory.

CANADIANS OVERSEAS

"I believe our Canadian soldiers new in England are doing off the old blocks. They possess what they need in every way including courage," the general declared amid cheers.

Col. F. C. Jamieson, K.C., another veteran of the South African campaign, who was chairman for the occasion, said we need a revival of the aggressive spirit at this critical hour. He lauded the recent speech of Wendell Willkie and the fine vision and dash of Admiral Keyes, who organized the British Commandos.

The offensive spirit is actually more needed than a Victory Loan at the moment, important as the loan is," Col. Jamieson declared amid applause.

Hu. Worship Mayor John W. Fry voiced his pleasure at being present with so many doughty fighters. He drew attention to the fact that Edmonton leads all of Canada in the current Victory Loan campaign and predicted the citizens here would continue to set an example in this respect.

Chief Const. A. G. Shute caused laughter by a few humorous remarks.

SUPPLIES FOR CHINA

Col. F. A. Stewart Dunn, president of the Edmonton branch of the Canadian Corps association said it was vital the United Nations keep a flow of supplies going to the Chinese. He felt sure the Chinese would be more than able to keep the Japanese occupied if this were done.

Harry Lynn, president of the Army and Navy Veterans Association here and Secretary McCartney of the same organization were in charge of arrangements for the celebration.

Stirring music from a band led by Elmer Mack kept the boys in high spirits throughout. Community singing was led by A. Stead. Others who contributed to the program with songs or instrumental selections were: G. Henderson, F. Stone, A. C. Watson, A. Smith and H. McDougall.

Veterans of South Africa, following a Paardeberg celebration custom, stood and introduced themselves, giving names of their units. Three veterans of the Paardeberg show were greeted by thunderous applause as they rose to their feet.

The three men who fought in that memorable battle as many years ago are: J. F. Moffat, 2nd C.M.B.; G. W. Briggs, 1st C.M.B., and A. P. Major, 1st C.M.B.

FO. G. Richardson, representing airmen at No. 3 manning depot, made a short speech.

Tourist Folders Ready For Mailing

Fifty thousand copies of an attractive folder designed to attract tourist traffic to the city of Edmonton and northern Alberta have been delivered to the City Commissioners for distribution through travel agencies, chambers of commerce and motor associations.

The folder, which depicts scenes of wild life and the mountain beauties of Jasper Park, was designed by the members of the Junior Chamber of Commerce tourist committee under the chairmanship of E. "Ted" Bishop.

Special attention is taken to bring vividly to tourists the hunting and fishing facilities afforded in the northern section of the province, and also to acquaint them with the fact that the largest buffalo herd in existence is to be seen at Elk Island park.

Distribution of the folders will be made through the offices of tourist agencies, motor associations, chambers of commerce. The publicity department of the provincial government is actively participating in this work.

Appropriation for the printing of the folder was provided when the annual civic budget was passed early last year.

Mayor John W. Fry and Commissioner John Hodgson expressed appreciation of the splendid job achieved by the Junior Chamber of Commerce tourist committee.

Weir To Speak

Harold L. Weir, associate editor of The Bulletin will address a meeting of the Alberta Pensioners' Society, Inc., at the T.O. Y.F. hall, 180 street at 8 p.m., on Monday next, March 2. Subject of the talk will be The Case for Social Security.

—V—

Splinters of wood dipped in talow, were used as candles in England in the 11th century.

Varsity Graduates Seek R.C.A.F. Duty

Large numbers of University of Alberta students, who are due to graduate this spring have applied for enlistment in the R.C.A.F. It was stated at recruiting headquarters Friday.

R.C.A.F. officials here are particularly pleased over the actions of the students as practically all these making application will serve as student pilots, wireless air gunners or radio technicians.

Air crewmen are still badly needed by the air force. It is in this vital department that the best in skill and stamina is demanded.

The sun looms mass at the rate of 236,000,000 tons a minute.

Order-In-Council Boosts Court Fees

Supreme and district court fees for receiving entering and issuing original process, including statement of claim, petition or originating notice, in actions where the claim for suit is with respect to a liquidated demand or debt where

the whole of the original consideration arose before July 1, 1936 has been sharply increased by an order-in-council passed on Thursday, Feb. 26, and which becomes effective on Feb. 28.

Under the terms of the order-in-council the supreme court fees for filing such process has been increased from \$4 to \$10, and the district court fee from \$1 to \$5. The new schedule of fees is made

effective through an amendment to the consolidated rules of court and is made under powers granted the government by the Judicature act.

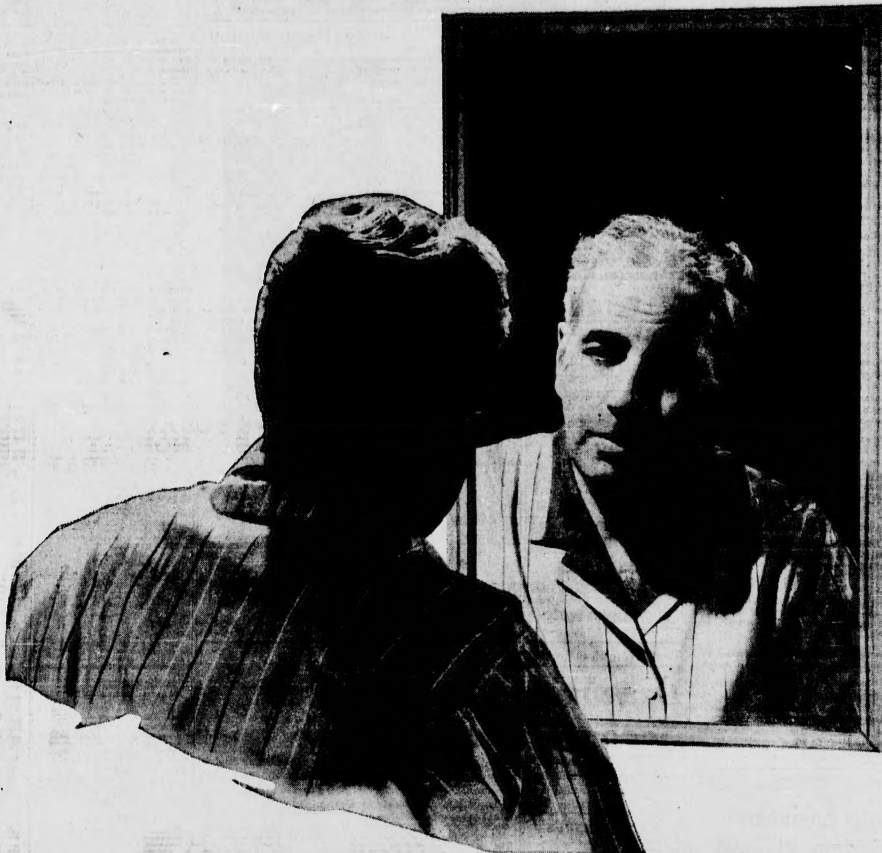
Accused Arraigned On Theft Charge

Arraigned in police court Friday on charge of theft of \$33.53, William George Young, Inver Red Deer youth, was remanded without plea

by Magistrate A. I. Millar, K.C., to March 3. Bail was set at \$200. Officials of the Army and Navy store, where the accused was employed, police stated, found a discrepancy in his books while he was away from work due to illness. They alleged that he received the money from a customer and, failing to account for it, did thereby steal it.

—V—

Average Hong Kong



Look in the Mirror to-night and say this to yourself:

"We've got a big job to do in this war. It's going to take every ounce of energy we've got. 'I want to do my part as a Canadian. With the war at our door, it's certainly true that we must all do our share. 'I can't get into the fighting forces; but I'm doing essential work. I'm paying the heavier taxes. I've subscribed to all the war loans so far. 'I'M DOING ALL I POSSIBLY CAN!' Then turn out the light and try to go to sleep.

That's all. It's yours to say whether your statement can stand examination. No one else can decide for you—not in a free country.

The grim fact is that MORE effort, MORE sacrifice, MORE of the "impossible", is needed if we are to win.

Many Canadians have offered their lives—others are tightening their belts till it hurts.

How about YOU?

North Alberta and City of Edmonton Victory Loan Headquarters

Bank Canadienne Nationale Building, Edmonton, Alberta. Phone 24243

Go ALL-OUT for Victory

Buy the New

VICTORY BONDS

BILL RUFF'S SQUAD CONTINUES MARCH

Flyers Capture Midget Loop Title: Beat Leafs 3-2

Bissell, Y.W.
Friday's Winners
Girls' Hoop Games

Champs Unbeaten
During Playoffs

Winners Decided
Royal Mixed Spiel
On Friday Night

Entries Include Team Blind Keglers

Annual Five-Pin Bowling Association
Tournament Gets Under-Way Monday Night

With The
Pin Busters

Bissell Wednesday defeated Spruce Grove 40-34 and Y.W.C.A. won 69-28 over Colliers in Friday night's doubleheader in the City Girls' Basketball League, at Y.W. gym.

Yera Barilko scored 11 points for Bissell, while Callahan and Braut led for Spruce Grove with 10 each. Jerne Watt was high for Y.W. with 18 points and Fricker made 10 for Colliers.

Y meets Bissell and Horseta play St. Mary's in next Friday's game to complete the regular schedule with playoffs to follow for post-season playoffs trophy.

LINEUPS
Bissell Wednesday—Quillley, Jean Chandler 5; Gladys Hanson 4; Callahan 3; Gilroy, Riddle 10; Clappell, 10; Spruce Grove—Bider 7; Callahan 10; Stein 20; Olga Schwindt, Fuhr, Stein 2; Olga Schwindt, Suffler, Total 34.

SECOND GAME
Y.W.C.A.—MacKillop 18; Storey 9; Pick 16; Forbes 12; Grenier 16; Total 59.
Colliers—Mendryk 5; Gish 4; Watt 8; LaFleur 11; Dempster, Taylor 10; Total 53.
Officials—Neilson and Aubridge.

Holmlund Rink Camrose Victors

Camrose vs Edmonton mainline

CAMROSE, Feb. 28.—Defeating the Anderson rink of Camrose 16-10, the Holmlund squad from Fernito, carried off Grand Challenge honors in the Camrose bonspiel that wound up Thursday night with a packed gallery watching the final.

The Wolfe rink of Edmonton won the Merchants' competition when they defeated Capt. Kennedy of the Army Training Centre 11-4. Skip Wolfe was unable to play in the final, being called suddenly to Ottawa. His rink carried on with only three men.

The grand aggregate, for the first time in bonspiel history here, was declared a tie, three rinks having won 8 games. Capt. Kennedy of the Edmonton Active Basic Training Centre, Camrose, Ben Holmlund of Fernito and Wolfe of Edmonton. The hour was late and it was decided to draw for top honors which fell to the lot of Holmlund of Fernito who was awarded the grand aggregate which fitted in nicely with his win for the Grand Challenge.

RESULTS
Grand Challenge, four: Anderson, Camrose, def. Spruce of Camrose 16-10; Holmlund of Fernito, def. Holmlund of Camrose and a score of 16-10.

Merchants, four: Capt. Kennedy, Camrose, def. Hayes of Strone, Wolfe of Edmonton def. Spruce of Camrose and in the final Wolfe def. Capt. Kennedy 11-4.

Hole, four: Capt. Kennedy def. Lieut. McLeod of Camrose. Wolfe def. Burgess of Camrose. Final, Capt. Kennedy defeated Wolfe 9-7 in a thrilling match.

Citizens, four: Pratt, Camrose, def. Spruce of Camrose. Price of Edmonton def. Holmlund of Fernito and in the final Jack Pratt defeated Price of Edmonton by a score of 14-8.

**Foley Gets Three
In Orioles' Blitz**

BOSTON, Feb. 28.—(AP)—Baltimore Orioles drove seven runs through Goetz Vie Polish during the final period to overtake Boston Olympics for a 9-7 victory Friday night in an Eastern United States Amateur Hockey League game at the Boston Garden.

The Olympics had a two-goal lead as they started the finale and

Climaxing a rush which started in mid-January when the team was admitted as a member of the loop after the regular schedule had been in operation for some time, Bill Ruff's Stadium Flyers defeated Maple Leafs 3-2 at 119 street rink Friday night to take the City Midget Hockey League title.

The new league champions did not lose a game in the playoffs. They tied and then defeated South Side 7-4 in the semi-final and on Thursday they won 8-1 against the Maple Leafs, who had led the league all winter. Last night's game was the second in the best-of-three final series.

The Flyers in spite of their late start and hence less games to operate than the other four teams managed to pick up enough points to force a three-way tie for second place in the standings at the conclusion of the schedule in the midget loop, directed by Art Potter.

In view of their better goal average they received a bye in the semi-final. South Side eliminated Canadians from the playoffs, but in the last game of the playoffs, while Maple Leafs last night looked to be the more polished team, the Flyers may have lacked in finish they made up in speed and fire. Both clubs have several very promising players who not only are fast, but are excellent checkhandlers and know what this hockey business is all about.

Flyers took a one-goal lead last night on Sibel's marker at 3:35 in the first period, Algie drawing an assist.

Harvey McPherson scored twice in the second period to put Leafs one up. Bud Weaver setting up the play each time.

Barry tied the count at 3-3 in the final session and John Lavallee

Amateur Golfers May Accept Bonds

MONTREAL, Feb. 28.—(CP)—A 50 per cent reduction of fees and permission for amateurs to accept War Savings stamps and bonds as prizes was decided at Thursday's 43rd annual meeting of the Royal Canadian Golf Association here.

C. H. Seiler of Hamilton was elected president, succeeding W. S. Good of Vancouver.

A resolution said that the reduction of fees, as a war economy, would enable the provincial associations to reduce their fees accordingly. The resolution recommended that the provincial associations take this step.

Another resolution said that notwithstanding the present definition of an amateur golfer a player will not be considered to have played for a money prize or received payment if he accepts War Savings stamps or war bonds of any country allied with Great Britain, provided, however, the total amount received in any one year shall not exceed \$100.

The invitation of the Mississauga Club of Ontario to hold the Canadian open championship was accepted but no date was announced.

New officers include: second vice-president, Dr. A. W. Matthews, Edmonton; executive committee, Hon. John Hart, representing British Columbia; Dr. A. W. Matthews, Alberta; E. M. Holiday, Saskatchewan; Dr. P. J. Gallagher, Manitoba.

Softball Meeting

The annual meeting of the Edmonton and District Softball Association will be held at the Corona hotel tomorrow night at 8 o'clock.

Their 8,000 supporters were amazed when the Orioles scored four times in five minutes to take command of the scoring.

Bud Foley and Jack Reilly, the latter making his first appearance on Boston ice, each scored three times for the Orioles.

CUTIES •• By E. Simms Campbell

Illustrated by E. Simms Campbell



STRIP
ARTIST

"She's a little TOO sensational!"

ENTIRE SPACE DONATED BY THE BREWING INDUSTRY OF ALBERTA



DEFENDERS of the FAITH

STAND BEHIND HIM

BUY
THE
NEW

VICTORY BONDS

SPACE DONATED BY
THE BREWING INDUSTRY OF ALBERTA

Churches

Rev. J. Miller To Speak On India

India, the land of romance and the object of Japanese ambition, will be the subject of the Sunday evening sermon at First Presbyterian church by the minister, Rev. J. Macleath Miller. Mr. Miller will speak on "The Crown Means Forgiveness" at the evening service.

Andrew H. McKenzie, student minister at St. Andrew's church, will conduct both services on Sunday. Divine worship services will be held at Strathcona Presbyterian church, Rev. Peter Fisher in charge.

At Westmount church W. L. Clow will take charge of divine worship service at the Rupert Street church.

Tabernacle Will Have Evangelist

Pastor T. Johnson will conduct the service at the Edmonton Pentecostal Tabernacle Sunday and the special speaker will be Evangelist W. F. Bourke.

The Sunday morning message, "Must Christians Keep Ten Commandments?" will be an appeal to the church to recognize true responsibility to holiness.

On Sunday evening the sermon "The Most Unpopular Message of 1942" will be another appeal to Christians to return to "some of the discarded subjects which were of no essential to church discipline and conduct, as well as a warning that although times have changed, yet God hasn't nor has His moral law."

FIRST BAPTIST CHURCH

MINISTER: REV. DANIEL YOUNG, B.A.

11:00 a.m.—"MODERN EVANGELISM"

7:30 p.m.—"TALKING TO OURSELVES"

Antiphon: "The Word Is A Lantern" Soloist: Mrs. A. T. How

BEULAH TABERNACLE

Christian Missionary Alliance, 1918 Avenue

REV. J. D. CARLSON—Pastor-Evangelist

Sermon: "THE HOLY SPIRIT AND YOU"

Rev. Carlson: "How To Walk Back From Your Own Funeral"

8:00 p.m.—Evangelist Service (CPN)

Rev. Carlson: "How To Walk Back From Your Own Funeral"

ROBERTSON UNITED CHURCH

125 Street and 105 Avenue

Minister: Reverend J. Gordon Brown, M.A., B.D. (Active Service)

11 a.m.—"THE MIDDLEMAN"—The Man Who Forgives SOMETHING"

Antiphon: "I Need Thee Every Hour" Soloist: Miss Jeanette Paul

Apostolic Church

SPECIAL REVIVAL SERVICE

"The Unpardonable Sin"

MASONIC TEMPLE SUNDAY, 7:30 p.m.

Rev. H. C. Alcock

SPECIAL SINGING ORCHESTRA

McDougall Church

Rev. A. K. McMin, B.A.

11 a.m.—"TRIN ELEMENTS IN TRIUMPHANT FAITH"

7:30 p.m.—"THE TEST"

Inter-Varsity Christian Fellowship Service with Rev. D. Donald, B. Comm.

For Music See

KNOX

84th AVENUE

104th STREET

UNITED CHURCH

REV. EGIN G. TURNBULL, B.A., B.D., MINISTER

11 a.m.—"Washing the Wounds"

Antiphon: "Hymn in the Trinity" Solo: Margaret Freeman

Chorus: Jack Freeman

THE PRESBYTERIAN CHURCH IN CANADA

FIRST PRESBYTERIAN CHURCH

100th Street, South of Jasper Avenue

Minister: Rev. J. Macleath Miller, M.A., B.D.

11 a.m.—"THE CROSS MEANS FORGIVENESS"

Antiphon: "Lord, For Thy Tender Mercies Sake" (Psalm 136)

Solo: "Thou Shalt Be Righteous" (Psalm 136)

7:30 p.m.—"INDIA—Land of Romance and Object of Japanese Ambition"

Antiphon: "Hymn in the Trinity" (Robertson)

Soloist: Mr. William Smith

Director of Music: Mr. Henry Alcock

ST. ANDREW'S

117th Avenue and 8th Street

Minister: Mr. Andrew H. McKenzie

11 a.m.—"THE SACRIFICE OF ISAAC"

7:30 p.m.—"FAITH MARKED BY SUPERSTITION"

STRATHCONA

10th Street and 10th Avenue

Minister: Rev. Peter Fisher

DIVINE WORSHIP—11 a.m. and 7:30 p.m.

WESTMOUNT

12th Street and 10th Avenue

Minister: Mr. W. L. Clow

DIVINE WORSHIP—11 a.m. and 7:30 p.m.

RUPERT STREET

8th Avenue and 10th Street

Minister: Rev. William Simons

DIVINE WORSHIP—11 a.m.

At Beulah

Rev. J. D. Carlson, Pastor

Beulah Tabernacle, who will preach on "The Holy Spirit And You" at the Sunday morning service.

His evening subject will be "How To Walk Back From Your Own Funeral."

Cathedral Sermon Will Be Given By Canon A. Trendell

Rev. Canon A. Trendell, rector of All Saints' cathedral, will conduct both services at the cathedral on Sunday.

At the morning service he will speak on "What Think Ye of Christ?" and his topic at the evening service will be "The Kingdom of God Is Within You."

Psychometry Meet For Spiritualists

Rev. S. Matthews will be the speaker at the Sunday evening service at the City Temple of Spiritualism, 915 10th Avenue.

There will be a psychometry meeting at the temple Friday evening.

All Saints' Cathedral

Rev. Canon A. H. Trendell, Rector

2nd Sunday in Lent

8:30 a.m.—Holy Communion

11 a.m.—Morning Service

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

Antiphon: "O Lord Most Holy" (Amen)

Sermon: "The Kingdom of God Is Within You" (Matthew 23:12)

TODAY'S MESSAGE

By REVEREND C. R. WRAGG, B.A., B.D.
Minister, United Church, Viking, Alta.

"Unused Resources"

AT THE CLOSE of a rural church service, contributions to the Bible Society were being gathered. One person raised the question if donations to this fund obligated the contributors to read the Bible themselves.

This incident brings to our minds a situation today by which much money goes for the distribution of the Bible and the support of Christian churches comes from people who do not use these spiritual resources themselves.

The most encouraging phase of Alberta church work is the finances. How frequently the treasurer's report is such a happy surprise. It has a tendency to make everyone feel that their Christian work is a great help to Christian work in the community, the youth, the aged, the sick, and the poor. Yet it is disquieting that so many people who support churches, social services, war services, and take an active part in the community, yet do not use the spiritual resources in the community. They have no appetite for worship services, nor any inclination to use their spiritual and intellectual gifts in Christian teaching and leadership. The community is spiritually poorer and Alberta is far from becoming truly Christian because of the unused resources.

Sunday School teachers, pastors, and church leaders and officers face a challenge in this issue. We know, though perhaps we do not truly believe, that the resources of God and of Christ are available today, just as in previous days of Christian history. So why should a Church School teacher, or a Young People's leader feel so discouraged, helpless and alone, when they see unresponsive and unresponsive? Or why should a group leader feel so depressed and deserted when group members are not very willing or very loyal? Why are so many sermons without inspiration and deep conviction when congregations are not listening and participating in the service and the message? All followers of Christ have faced indifference, opposition, and hard problems, but many "plugged in" spiritual current which gave them resources of power and light which carried them through.

The cultured religious leaders of Israel marvelled at the boldness and achievement of the young Christians, Peter and John. Then they perceived that the unlearned amateurs had been with Jesus. This inspiration, vision, and hope is still available for our use. God has issued no rationing orders regarding His resources. Let us not ration ourselves either.

Dr. A. S. Tuttle, moderator of the United Church in Canada and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. Dr. A. S. Tuttle, moderator of the United Church in Canada, and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Guest Preacher

Rev. A. S. Tuttle, moderator of the United Church in Canada and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. A. S. Tuttle, moderator of the United Church in Canada and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a.m.

Rev. A. S. Tuttle, moderator of the United Church in Canada and principal of St. Stephen's College, will be the guest speaker at the Metropolitan church service Sunday at 11 a

Edmonton Bulletin

Albert's Oldest Newspaper

CHARTERED & CAMPBELL
Owner and Publisher

JOHN HONEY
Editor

HAROLD L. WEIR
Associate Editor

R. H. HARRISON
Managing Editor

ROBERT J. BROWN
Business Manager

THOMAS N. DWAN
Advertising Manager

Subscription price: Daily by mail, 50 cents per week. Daily by carrier, 10 cents. Single copies, 5 cents. In Canada, \$2.00 per year. Outside Canada, \$3.00 per year. Postage paid at Edmonton, Alberta. Second-class postage paid at Edmonton, Alberta. Registered for GST. GST #R123456789. Canada Post Office No. 1000. Published by the Edmonton Bulletin Co., Ltd., 1000-101st St., Edmonton, Alberta.

CLASSIFIED WANT AD DIRECTORY

- 1 to 10 ANNOUNCEMENTS
- 11 to 20 PERSONAL
- 21 to 30 DEATHS
- 31 to 40 MARRIAGES
- 41 to 50 FLORISTS
- 51 to 60 MONUMENTS
- 61 to 70 AMUSEMENTS, COMING EVENTS
- 71 to 80 SATURDAY
- 81 to 90 TONIGHT
- 91 to 100 MASONIC TEMPLE
- 101 to 110 TONIGHT
- 111 to 120 CONCERT AND DANCE
- 121 to 130 LOST AND FOUND
- 131 to 140 PERSONAL
- 141 to 150 WANTED-OLD
- 151 to 160 MARRIAGES
- 161 to 170 FLORISTS
- 171 to 180 MONUMENTS
- 181 to 190 AMUSEMENTS, COMING EVENTS
- 191 to 200 SATURDAY
- 201 to 210 TONIGHT
- 211 to 220 MASONIC TEMPLE
- 221 to 230 TONIGHT
- 231 to 240 CONCERT AND DANCE
- 241 to 250 LOST AND FOUND
- 251 to 260 PERSONAL
- 261 to 270 WANTED-OLD
- 271 to 280 MARRIAGES
- 281 to 290 FLORISTS
- 291 to 300 MONUMENTS
- 301 to 310 AMUSEMENTS, COMING EVENTS
- 311 to 320 SATURDAY
- 321 to 330 TONIGHT
- 331 to 340 MASONIC TEMPLE
- 341 to 350 TONIGHT
- 351 to 360 CONCERT AND DANCE
- 361 to 370 LOST AND FOUND
- 371 to 380 PERSONAL
- 381 to 390 WANTED-OLD
- 391 to 400 MARRIAGES
- 401 to 410 FLORISTS
- 411 to 420 MONUMENTS
- 421 to 430 AMUSEMENTS, COMING EVENTS
- 431 to 440 SATURDAY
- 441 to 450 TONIGHT
- 451 to 460 MASONIC TEMPLE
- 461 to 470 TONIGHT
- 471 to 480 CONCERT AND DANCE
- 481 to 490 LOST AND FOUND
- 491 to 500 PERSONAL
- 501 to 510 WANTED-OLD
- 511 to 520 MARRIAGES
- 521 to 530 FLORISTS
- 531 to 540 MONUMENTS
- 541 to 550 AMUSEMENTS, COMING EVENTS
- 551 to 560 SATURDAY
- 561 to 570 TONIGHT
- 571 to 580 MASONIC TEMPLE
- 581 to 590 TONIGHT
- 591 to 600 CONCERT AND DANCE
- 601 to 610 LOST AND FOUND
- 611 to 620 PERSONAL
- 621 to 630 WANTED-OLD
- 631 to 640 MARRIAGES
- 641 to 650 FLORISTS
- 651 to 660 MONUMENTS
- 661 to 670 AMUSEMENTS, COMING EVENTS
- 671 to 680 SATURDAY
- 681 to 690 TONIGHT
- 691 to 700 MASONIC TEMPLE
- 701 to 710 TONIGHT
- 711 to 720 CONCERT AND DANCE
- 721 to 730 LOST AND FOUND
- 731 to 740 PERSONAL
- 741 to 750 WANTED-OLD
- 751 to 760 MARRIAGES
- 761 to 770 FLORISTS
- 771 to 780 MONUMENTS
- 781 to 790 AMUSEMENTS, COMING EVENTS
- 791 to 800 SATURDAY
- 801 to 810 TONIGHT
- 811 to 820 MASONIC TEMPLE
- 821 to 830 TONIGHT
- 831 to 840 CONCERT AND DANCE
- 841 to 850 LOST AND FOUND
- 851 to 860 PERSONAL
- 861 to 870 WANTED-OLD
- 871 to 880 MARRIAGES
- 881 to 890 FLORISTS
- 891 to 900 MONUMENTS
- 901 to 910 AMUSEMENTS, COMING EVENTS
- 911 to 920 SATURDAY
- 921 to 930 TONIGHT
- 931 to 940 MASONIC TEMPLE
- 941 to 950 TONIGHT
- 951 to 960 CONCERT AND DANCE
- 961 to 970 LOST AND FOUND
- 971 to 980 PERSONAL
- 981 to 990 WANTED-OLD
- 991 to 1000 MARRIAGES

Deaths (Continued)

WILLIAM ASTOR
On Feb. 27, aged 79 years, William Astor, of 1100 W. 10th St., passed away in a local hospital. He leaves a wife, Mrs. Astor, and a son, Mr. J. H. Astor, of 1100 W. 10th St. Funeral services will be held on Monday, Feb. 29, at 10 a.m., at the funeral home of Mr. J. H. Astor, 1100 W. 10th St. Burial will be in the cemetery of the same name.

JOHN EMMETT WALLING
On Friday, Feb. 27, John Emmett Walling, 60, passed away at his residence, 1000 W. 10th St. He leaves a wife, Mrs. Walling, and a son, Mr. J. H. Walling, of 1000 W. 10th St. Funeral services will be held on Monday, Feb. 29, at 10 a.m., at the funeral home of Mr. J. H. Walling, 1000 W. 10th St. Burial will be in the cemetery of the same name.

MRS. MAY KUBER
On February 27, Mrs. May Kuber, of 1100 W. 10th St., passed away at her residence, 1100 W. 10th St. She leaves a husband, Mr. Kuber, and a son, Mr. J. H. Kuber, of 1100 W. 10th St. Funeral services will be held on Monday, Feb. 29, at 10 a.m., at the funeral home of Mr. J. H. Kuber, 1100 W. 10th St. Burial will be in the cemetery of the same name.

FREDERICK GEORGE WILKINSON
On February 27, Frederick George Wilkinson, of 1100 W. 10th St., passed away at his residence, 1100 W. 10th St. He leaves a wife, Mrs. Wilkinson, and a son, Mr. J. H. Wilkinson, of 1100 W. 10th St. Funeral services will be held on Monday, Feb. 29, at 10 a.m., at the funeral home of Mr. J. H. Wilkinson, 1100 W. 10th St. Burial will be in the cemetery of the same name.

JOHN EMMETT WALLING
On Friday, Feb. 27, John Emmett Walling, 60, passed away at his residence, 1000 W. 10th St. He leaves a wife, Mrs. Walling, and a son, Mr. J. H. Walling, of 1000 W. 10th St. Funeral services will be held on Monday, Feb. 29, at 10 a.m., at the funeral home of Mr. J. H. Walling, 1000 W. 10th St. Burial will be in the cemetery of the same name.

JOHN EMMETT WALLING
On Friday, Feb. 27, John Emmett Walling, 60, passed away at his residence, 1000 W. 10th St. He leaves a wife, Mrs. Walling, and a son, Mr. J. H. Walling, of 1000 W. 10th St. Funeral services will be held on Monday, Feb. 29, at 10 a.m., at the funeral home of Mr. J. H. Walling, 1000 W. 10th St. Burial will be in the cemetery of the same name.

JOHN EMMETT WALLING
On Friday, Feb. 27, John Emmett Walling, 60, passed away at his residence, 1000 W. 10th St. He leaves a wife, Mrs. Walling, and a son, Mr. J. H. Walling, of 1000 W. 10th St. Funeral services will be held on Monday, Feb. 29, at 10 a.m., at the funeral home of Mr. J. H. Walling, 1000 W. 10th St. Burial will be in the cemetery of the same name.

Personal (Continued)

WANTED - A woman
A woman, aged 30, with a good education, is seeking a position as a typewriter operator. She is willing to relocate and has a good command of English. Please apply to the Edmonton Bulletin, Box 1000.

Black Toulson School of Music
Over 20 years of experience in teaching music. Specializing in piano, violin, and voice. Classes for all ages. Contact: Black Toulson School of Music, 1000 W. 10th St.

Learn To Dance
Individual instruction in Ballroom Dancing. Contact: Jean Fuller, 1000 W. 10th St.

Welding
Welding services for all types of metal. Contact: Welding Services, 1000 W. 10th St.

Wanted Female
A woman, aged 30, with a good education, is seeking a position as a typewriter operator. She is willing to relocate and has a good command of English. Please apply to the Edmonton Bulletin, Box 1000.

Wanted Female
A woman, aged 30, with a good education, is seeking a position as a typewriter operator. She is willing to relocate and has a good command of English. Please apply to the Edmonton Bulletin, Box 1000.

Wanted Female
A woman, aged 30, with a good education, is seeking a position as a typewriter operator. She is willing to relocate and has a good command of English. Please apply to the Edmonton Bulletin, Box 1000.

Help Wanted Male

Wanted - A man
A man, aged 30, with a good education, is seeking a position as a typewriter operator. He is willing to relocate and has a good command of English. Please apply to the Edmonton Bulletin, Box 1000.

Wanted - A man
A man, aged 30, with a good education, is seeking a position as a typewriter operator. He is willing to relocate and has a good command of English. Please apply to the Edmonton Bulletin, Box 1000.

Wanted - A man
A man, aged 30, with a good education, is seeking a position as a typewriter operator. He is willing to relocate and has a good command of English. Please apply to the Edmonton Bulletin, Box 1000.

Wanted - A man
A man, aged 30, with a good education, is seeking a position as a typewriter operator. He is willing to relocate and has a good command of English. Please apply to the Edmonton Bulletin, Box 1000.

Wanted - A man
A man, aged 30, with a good education, is seeking a position as a typewriter operator. He is willing to relocate and has a good command of English. Please apply to the Edmonton Bulletin, Box 1000.

Wanted - A man
A man, aged 30, with a good education, is seeking a position as a typewriter operator. He is willing to relocate and has a good command of English. Please apply to the Edmonton Bulletin, Box 1000.

Wanted - A man
A man, aged 30, with a good education, is seeking a position as a typewriter operator. He is willing to relocate and has a good command of English. Please apply to the Edmonton Bulletin, Box 1000.

Home Building and Renovating

Let Us Figure Your Next Bill of Lumber
We can save you money on your next lumber bill. Contact: Lumber Co., 1000 W. 10th St.

Let Us Figure Your Next Bill of Lumber
We can save you money on your next lumber bill. Contact: Lumber Co., 1000 W. 10th St.

Let Us Figure Your Next Bill of Lumber
We can save you money on your next lumber bill. Contact: Lumber Co., 1000 W. 10th St.

Let Us Figure Your Next Bill of Lumber
We can save you money on your next lumber bill. Contact: Lumber Co., 1000 W. 10th St.

Let Us Figure Your Next Bill of Lumber
We can save you money on your next lumber bill. Contact: Lumber Co., 1000 W. 10th St.

Let Us Figure Your Next Bill of Lumber
We can save you money on your next lumber bill. Contact: Lumber Co., 1000 W. 10th St.

Let Us Figure Your Next Bill of Lumber
We can save you money on your next lumber bill. Contact: Lumber Co., 1000 W. 10th St.

Fuel

Black Diamond Coal
We have the best quality coal for sale. Contact: Black Diamond Coal Co., 1000 W. 10th St.

Black Diamond Coal
We have the best quality coal for sale. Contact: Black Diamond Coal Co., 1000 W. 10th St.

Black Diamond Coal
We have the best quality coal for sale. Contact: Black Diamond Coal Co., 1000 W. 10th St.

Black Diamond Coal
We have the best quality coal for sale. Contact: Black Diamond Coal Co., 1000 W. 10th St.

Black Diamond Coal
We have the best quality coal for sale. Contact: Black Diamond Coal Co., 1000 W. 10th St.

Black Diamond Coal
We have the best quality coal for sale. Contact: Black Diamond Coal Co., 1000 W. 10th St.

Black Diamond Coal
We have the best quality coal for sale. Contact: Black Diamond Coal Co., 1000 W. 10th St.

Farm Supplies, Stock

Black Diamond Coal
We have the best quality coal for sale. Contact: Black Diamond Coal Co., 1000 W. 10th St.

Black Diamond Coal
We have the best quality coal for sale. Contact: Black Diamond Coal Co., 1000 W. 10th St.

Black Diamond Coal
We have the best quality coal for sale. Contact: Black Diamond Coal Co., 1000 W. 10th St.

Black Diamond Coal
We have the best quality coal for sale. Contact: Black Diamond Coal Co., 1000 W. 10th St.

Black Diamond Coal
We have the best quality coal for sale. Contact: Black Diamond Coal Co., 1000 W. 10th St.

Black Diamond Coal
We have the best quality coal for sale. Contact: Black Diamond Coal Co., 1000 W. 10th St.

Black Diamond Coal
We have the best quality coal for sale. Contact: Black Diamond Coal Co., 1000 W. 10th St.

Swaps

Black Diamond Coal
We have the best quality coal for sale. Contact: Black Diamond Coal Co., 1000 W. 10th St.

Black Diamond Coal
We have the best quality coal for sale. Contact: Black Diamond Coal Co., 1000 W. 10th St.

Black Diamond Coal
We have the best quality coal for sale. Contact: Black Diamond Coal Co., 1000 W. 10th St.

Black Diamond Coal
We have the best quality coal for sale. Contact: Black Diamond Coal Co., 1000 W. 10th St.

Black Diamond Coal
We have the best quality coal for sale. Contact: Black Diamond Coal Co., 1000 W. 10th St.

Black Diamond Coal
We have the best quality coal for sale. Contact: Black Diamond Coal Co., 1000 W. 10th St.

Black Diamond Coal
We have the best quality coal for sale. Contact: Black Diamond Coal Co., 1000 W. 10th St.

40,000 Canadians Mix and Brew the Soup to Make the Guns Go Boom Explosives Being Manufactured in 23 Giant Plants Across Canada

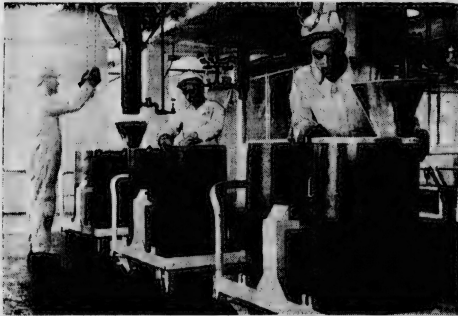


Special buses carry workers to the explosives plant to their homes wherever they live, within a range of 30 miles. This, the

largest explosives plant in Canada, covers an area of 5,500 acres. It uses as much water as a city of 50,000 people. One-third of workers are women.



This is not cotton picking. These workers are dumping nitro-cellulose into a washing and purifying vat. Canadian chemicals and explosives enjoy a very high rating. Output is expected soon to reach 70,000,000 pounds per month.



In plant parlance, these are known as ash cans. They are some of the famous depth charges used so effectively by Canadian corvettes to sink slinking enemy submarines. Here, workmen are busy filling the brightly painted cans with TNT.



Empty smoke float canisters about to be filled with hexachlorethane, one of the many chemicals made in Canada. Hexachlorethane makes dense smoke screens.



The upper part of this photograph is reminiscent of bakers filling pies with buttered. In reality, it is TNT, one of the deadliest explosives known. It is being poured into heavy shells at the rate of many thousands per day.



Packing cordite—macaroni the workers call it—in a chemicals and explosives plant in Manitoba to be sent east for cutting, bundling and wrapping.



This harmless looking material is quick-firing cordite, used as a propellant in the heavy calibre land and naval gun shells. These young women in a large Canadian explosives plant are placing cordite in specially prepared silk bags.

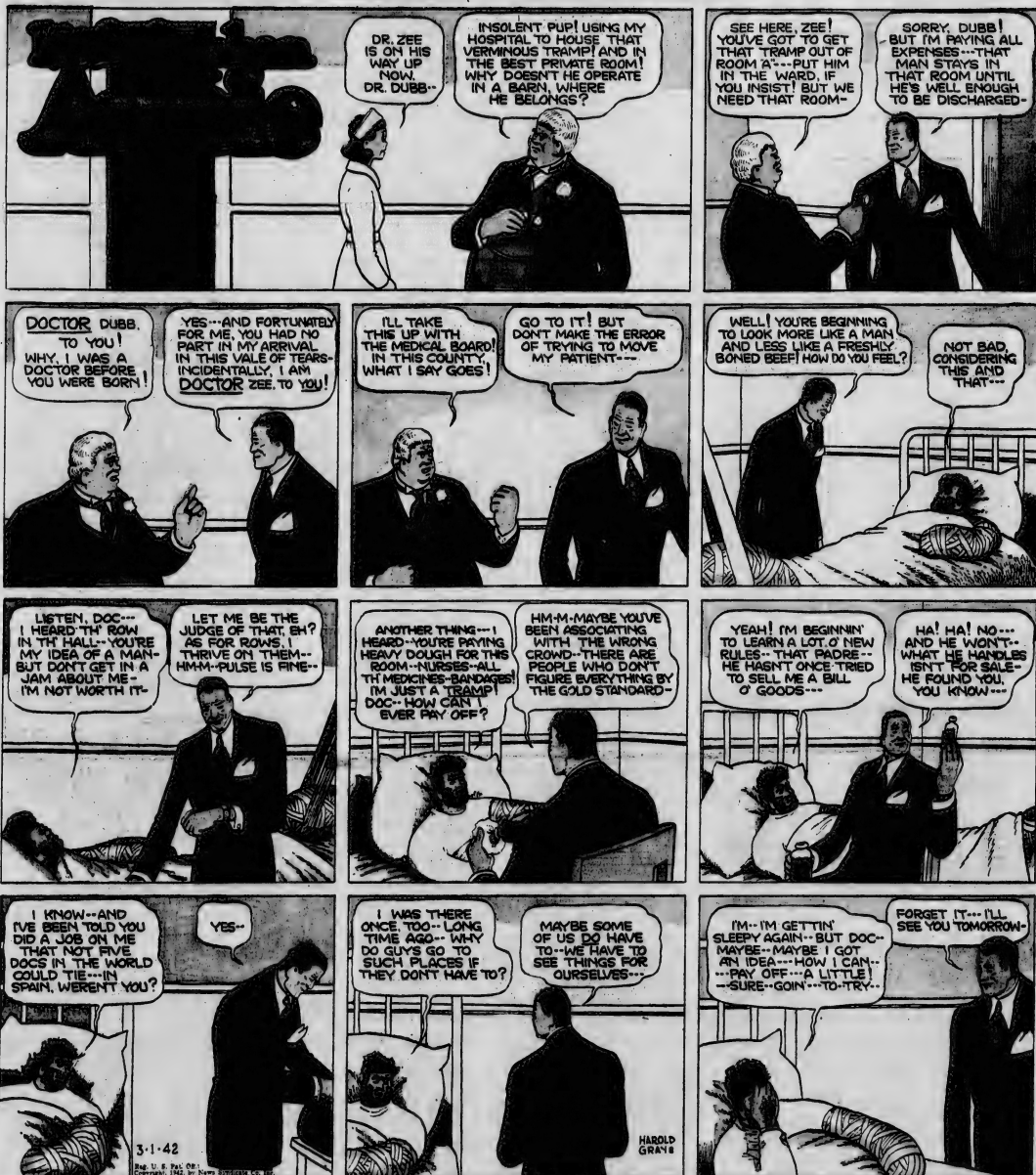


A giant ammonium storage silo. Plants set up for military purposes in wartime have an output equal to Canada's entire peacetime chemical production.



Put by the victories in the country it helps to protect, this big coastal defence gun casts a challenge out over the waters of the Pacific. The massive shells fired by such guns are entirely made from material produced in Canadian plants. The

tons of explosives now being turned out in this country are sounding a thunder on practically all the war fronts of the world. This year alone the production of explosives will equal the entire Canadian output during the whole Great War.



Maw Green



Bulletin

Service to its constantly increasing army of readers has brought wide recognition. Its news is brief and pithy, easy to read, accurate and fair, and well written, while its

Features

excel in every department. In illustration, comics, women's activities, editing, sports, serials and short stories, markets, finance, constant improvement has made The Bulletin

Supreme

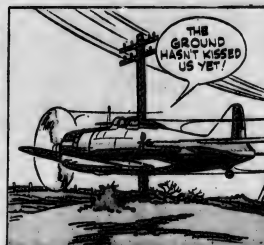
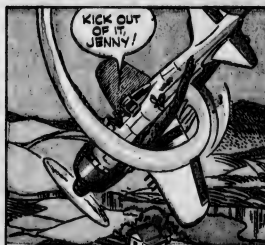
Alberta's Greatest Saturday Comic Pages

EDMONTON, ALBERTA, SATURDAY, FEBRUARY 28, 1942

FLYING JENNY

By FRANK WEAD
and
RUSSELL KEATON

JENNY TEST-FLIES A SWIFTSURE WASP,
SPINNER A BLACKBART HAWK, RE-
DESIGNED BY BICK DAVIS. BLACKBART, IN
HOOK TO THE BANK, NEEDS A VICTORY--
THIS NAVY COMPETITION WILL PRODUCE
THE WORLD'S BEST DIVE BOMBER-FIGHTER.



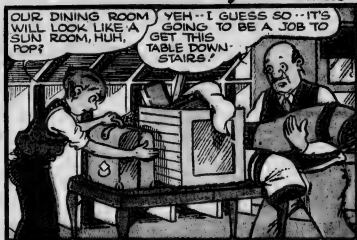
OUT OUR WAY



The Willets



By Williams



"Out

on the open range with the real "drawn from the wood" buckaroos. In the machine shop among the boys with the overalls and lunch pails. Just a cross section of the cares and joys we meet in

Our

daily lives. A human interest picture of the family at home. It might be your house or mine. You'll get the subtle humor in every cartoon of The Bulletin's big exclusive daily feature, "Out Our

Way"

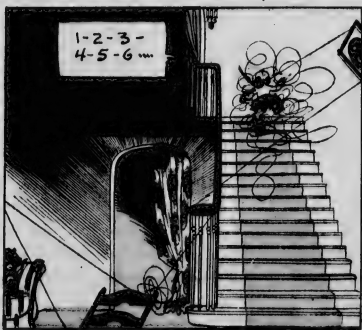
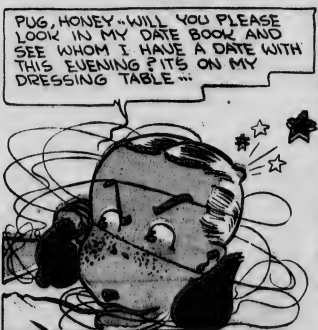
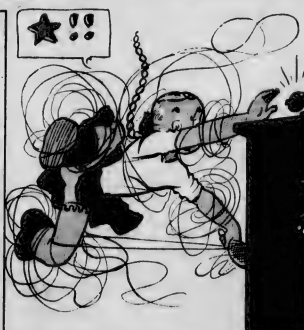
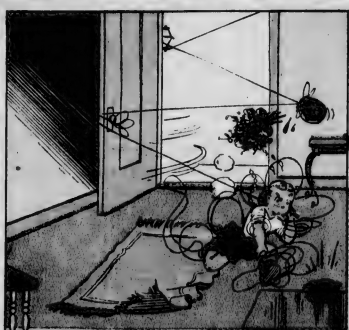
Alberta's Greatest Saturday Comic Page

EDMONTON, ALBERTA. SATURDAY, FEBRUARY 28, 1942

OUR BOARDING HOUSE



BOOTS



"This

old world of ours is full of strange people; strange animals; strange facts and strange fancies. Old Mother Nature works wheely and well, but sometimes her ways are too deep, too

Curious


for us to fathom. But there's a way to keep in touch with the vagaries of nature and learn the whys and wherefores of her strange ways. Daily in The Bulletin, "This Curious

World"

EDMONTON, ALBERTA, SATURDAY, FEBRUARY 28, 1942

By **Stapley**

The Center of the World




THE
"JAYBEES"
THE LIKE SISTERS
OF THE
UNITED AIR LINES
JANE SEAY
AND
JANE BROWN
WERE BORN IN THE SAME HOSPITAL—THE SAME YEAR—
ATTENDED THE SAME SCHOOL—BECAME REGISTERED NURSES
TOGETHER AND NOW HAVE BECOME STEWARDESSES ON THE

THE FOLLOWING LATIN SENTENCE FROM HORACE -
 "PALLIDA MORS AEQUO PULSAT PEDE
 PAUPERUM TABERNAS REGUMQUE TURRES"
 CAN BE TRANSPOSED
 360,000 DIFFERENT WAYS!

The CENTER
OF THE WORLD - HUB OF THE UNIVERSE

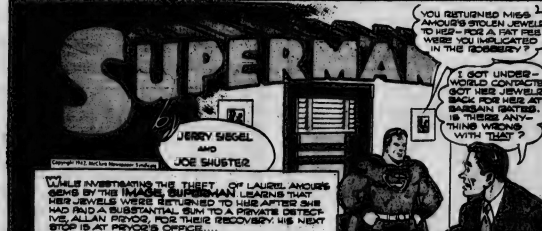
THE CENTER STONE IN THE HIGHEST PLATFORM OF THIS REMARKABLE ALTAR IS CONSIDERED THE CENTER OF THE UNIVERSE BY THE CHINESE

The **PARAMECIUM**
A SINGLE-CELLED ANIMAL
WAS NEVER BORN-HAS NO SEX
AND WILL NEVER DIE -
IT MERELY DIVIDES INTO
2 SEPARATE ORGANISMS



A CAKE OF YEAST
IS COMPOSED OF ENOUGH
LIVING PLANTS TO EQUAL
70 TIMES THE
POPULATION
OF THE
LAKE.

The Original ~~SPILLER~~ **WAS INVENTED BY C.F. STILLMAN of New Jersey**
FOR HIS SON WHO WAS STRICKEN BY INFANTILE "ARALYSIS" - 1880



PHELPS—TOM
PHELPS, A GURK
AT ANDRE CALOUN'S
JEWELRY STORE...
I GOT THE GEMS FROM
HIM!

NOW THAT'S
MUCH MORE
CO-RECTIVE!

EIGHT HUNDRED...
NINE HUNDRED...
ONE THOUSAND...
NOT BAD!

COUNT ME IN ON THIS!



WHEN I WAS DEER IN
DEBT THE SHARPS SUGGESTED
ON ONE NIGHT AND PROMISED
TO PAY ME PLINY IF I'D
ACT AS GO-BETWEEN IN
NEGOTIATIONS WITH ALLEN
RONDS. THE DETECTIVE
SAID: "BUT... I DON'T
KNOW WHO THE HELL
REALLY IS!"

FOR YOUR SAKE I HOPE YOU'RE NOT LYING TO ME!

IT'S THE TRUTH! AND... AND TO SHOW YOU I'M KEEPING NO SECRETS I'LL SHOW YOU HOW THIS IMAGE IS GOING TO MAKE HIS NEXT HAUL..... A BARE MINUTE BEFORE AT THE SUNTAN GALLERIES!

UP-UP INTO THE SKY HURTLING THE MAN OF TOMORROW.

SUNNYVA GALLERIES: SHE'VE A FEELING THAT CLASIC KENT IS GOING TO DEVELOP A SUDDEN INTEREST IN THE SHANE DEVELOPER EXHIBIT BEING HELD THERE!

READ SUPERMAN AND RIPLEY DAILY IN THE BULLETIN

Edmonton Bulletin

An Independent Newspaper In Public Service

FOURTH SECTION

EDMONTON, ALBERTA—SATURDAY, FEBRUARY 28, 1942

TWENTY PAGES



1942 COOK BOOK

And Homemakers' Guide

*4th Annual
Edition*

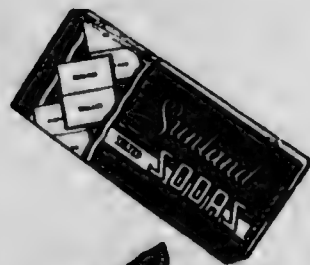
*Tried and
Proven
Recipes for
Every Member
of the
Family*



Sunland

BISCUIT COMPANY LIMITED

BAKERS OF QUALITY BISCUITS



**On Every
Table . . .**

Sunland Sodas

the ideal in-between meal snack....

The perfect hostess will serve Sunland Sodas with canapes, luncheons, soups, salads, appetizers and evening snacks. Their rich, crisp goodness is sure to make a "hit" wherever they are served. Be sure you ask for Sunland Sodas at your grocers.



Hungry, growing youngsters really go for the healthy food values in Sunland Sodas. After school they love these sodas with peanut butter or jam. Easy to digest, scientifically prepared, Sunland sodas are a real treat for every member of the family.

*a Sunland Biscuit
for every occasion . . .*

- FANCY ASSORTED
- MARSHMALLOWS
- SODAS
- GRAHAMS
- GINGER SNAPS
- PLAIN SWEETS
- SANDWICHES
- ASSORTMENTS

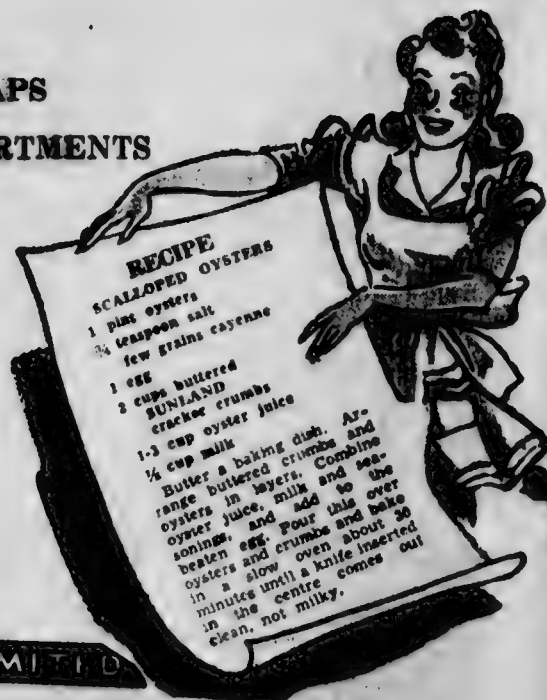
ask for...



at your grocers!

Sunland

BISCUIT COMPANY LIMITED



Bulletin Readers—Here's Cook Book Table of Contents

Apples	3-6-12	Glazed Ham-Bean Rolls	4	Pies	12
Biscuits	7	Hints To Housewives	12	Puddings	9
Cakes	5-16-17	Household Service Guide	17	Rolls	7
Candy	14	Icings	3	Salads	4-6
Chop Suey	4	Jams	9	Sandwiches	15
Cookies	18	Marmalades	9	Sausage Dishes	10
Desserts	13	Meats	4-14	"Sunny Boy" Recipes	10
Doughnuts	8	Muffins	7	Tarts	15
Eggs	13	Pancakes	8	Vegetables	8
Fish	13	Pickles	3	Waffles	8

Pickles

SWEET PICKLE

Take small pickle and put in brine over night, in the morning drain off brine and pour boiling water over the pickles, drain and pack in jars tight, put 1 teaspoon of pickling spice in each jar, then make a syrup of 1 quart white vinegar and 3 cups of white sugar and pour very hot in jar. Seal at once.

CUCUMBER SALAD

10 green cucumbers and 8 onions (dry) chopped fine. (Be sure and seed cucumbers, not too large.) Sprinkle cucumber with salt, let stand all night. Next morning drain off and boil 10 minutes the following:

- 2½ cups vinegar
 - 1 cup water
 - 4 cups white sugar
 - 3 teaspoons ginger
 - 1 teaspoon turmeric
 - 2 teaspoons of celery or 1 large celery
 - ¾ cup flour
 - 3 red sweet peppers
- Bottle.

NINE DAY PICKLES

4 quarts of cucumbers put in strong brine for 3 days, then freshen for 3 days. Change water every day, then scald in weak vinegar and alum for 2 hours:

- 4 lbs. of sugar
- 3 pints of vinegar
- 1 ounce celery seed
- 1 ounce of cinnamon buds
- 1 ounce allspice

Heat and pour over cucumbers. Do this each day for three days. These will keep in a crock.

GREEN TOMATO AND APPLE PICKLE

- 35 large green tomatoes
 - 10 large apples
 - 8 large onions
 - 1 teaspoon allspice
 - 1 teaspoon cinnamon
 - 1 teaspoon cloves
 - 5 cups granulated sugar
 - 4 cups vinegar
- salt and pepper to taste

RED BEET AND CABBAGE PICKLE

- 1 quart of red beets (chopped fine)
- 1 quart of cabbage (chopped fine)
- 1 cup horse radish
- 2 cups sugar
- ½ teaspoon pepper



DEEP APPLE PIE

- Apples (Fresh).....1 quart
- Sugar (granulated).....1 cup
- Flour.....1 tablespoon
- Pinch of salt, ½ lemon, butter.

METHOD:

Line a deep pie plate with good paste. Pare, core and chop 1 quart of tart Canadian-grown apples; mix with them 1 cup of granulated sugar mixed with 1 tablespoon flour and a pinch of salt. Squeeze the juice of ½ lemon evenly through the apple mixture and fill the pie plate; dot with small pieces of butter. Cover with upper crust and bake in a moderate oven until the apples are tender.

- 2 cups vinegar
- ½ teaspoon red pepper
- 1 teaspoon salt

Bring to boil and seal. Very good with cold meats.

SIMPLE DATE PICKLE

- dates
- vinegar

This is a simple pickle that is most delicious. Clean and stone dates and place in a wide-mouthed jar. Fill the jar almost to the top and cover the dates with vinegar. Allow to stand for two months before using.

GREEN TOMATO PICKLE

- 4 quarts small tomatoes
- 3 lbs. brown sugar
- 1 quart vinegar
- 1½ tablespoons whole cloves
- 2 ounce stick cinnamon

Boil syrup 20 minutes. Prick each tomato. Boil 10 minutes. Drain. Pour over tomatoes, let stand 4 days. Pour off syrup, boil 45 minutes. Then put in jars, seal hot. These are delicious.

While washing glassware, slip glasses and fine china into the water sideways so the hot water will touch outside and inside at the same time and thus avoid danger of cracking.

Icings

SNOW WHIRL FROSTING

- 2 egg whites, unbeaten
- 1½ cups sugar
- 5 tablespoons cold water
- ½ teaspoon cream of tartar or 1 teaspoon light corn syrup
- 1 teaspoon vanilla

Put egg whites, sugar, water and cream of tartar (or corn syrup) in top of double boiler, and mix thoroughly. Place over rapidly boiling water and beat constantly with rotary egg beater until mixture will hold a peak (about 7 minutes). Remove from fire, add vanilla and beat until cool and thick enough to spread.

MARSHMALLOW FROSTING

- Boil together 1 cup sugar, ¼ cup

SMART FASHIONS FOR SMART WOMEN OF TODAY

Betty Lou

Dress and Sportswear Shop
(Upstairs) 10158 Jasper Ave.

water until it strings. Add 8 marshmallows cut in pieces. Add ½ teaspoon vanilla. Pour syrup into beaten egg white beating constantly, sprinkle with nuts.

BUTTERSCOTCH ICING

- 1 cup brown sugar
- 2 tablespoons butter
- ¼ teaspoon salt

Put in saucepan and bring to a boil, stir constantly. Then add ¼ cup of milk and boil slowly for 3 minutes, cool a little. Add icing sugar, 1½ cups sifted and beat until smooth and thick enough to spread. 1 tablespoon cocoa added while cooking makes a nice chocolate icing too.

QUICK CARAMEL ICING

- 1 cup brown sugar
- ½ cup flour
- butter size of a walnut
- 1 teaspoon vanilla
- milk or cream to make spread

Add just a little at a time. This is quick and good too.

SEVEN-MINUTE FROSTING

- 1 egg white
- ¾ cup brown sugar
- 2½ tablespoons water
- ¼ teaspoon vanilla

Put egg white, brown sugar and water in top of double boiler and beat with a Dover egg beater until well mixed. Then place over boiling water, beating constantly, for about 7 minutes, or until frosting will stand up in peaks. Flavor and pile on cake.

BUTTERSCOTCH FILLING

- (For pie or pudding)
- 2 tablespoons flour (heaping)
- 1 tablespoon cornstarch (heaping)
- 1 cup brown sugar
- 1 tablespoon butter
- 1 egg yolk
- 1 cup sweet milk
- 1 teaspoon vanilla

Mix and cook in double boiler. Beat egg white, add 1 tablespoon brown sugar spread over filling and brown in oven.



The Way
to a Man's
Heart...

when you are
doing his per-
sonal shopping

IS TO SELECT HIS

- SHIRTS • TIES • SOX
- PYJAMAS, ETC AT ...

Dittrich
MEN'S SHOP
Smart Wear for Smart Men

CRESCENT

Easy Terms
IN ACCORDANCE
WITH ANNOUNCE-
MENT MADE BY THE
WARTIME PRICES
AND TRADE
BOARD

10% Deposit
MINIMUM DOWN
PAYMENT \$3.00
MINIMUM MONTHLY
PAYMENT \$3.00

UP TO
12 MONTHS
TO PAY

Brings You Great Savings—

LEADERSHIP VALUES

★ CHESTERFIELDS

★ LAMPS, RUGS

★ STUDIO LOUNGES

★ WASHING MACHINES

★ DINNERWARE

★ G. E. APPLIANCES

★ BEDDING

★ CEDAR CHESTS

★ BEDROOM SUITES

ONE STORE ONLY 101 STREET OPP. METROPOLITAN

CRESCENT FURNITURE LTD

GLAZED HAM-BEAN ROLLS

—Simple To Make
—Wonderful To Eat

Dorothy Greig

Both the ham and the pork and beans in these tasty roll-ups are high energy foods. Therefore, this is a dish to satisfy clamorous appetites. Of course, both foods are old



time favorites but when combined like this they will doubly tickle eager palates with their zesty flavor.

Glazed Ham and Bean Rolls
8 slices of ham (cut thin)
1½ teaspoons prepared mustard
1 can (16 oz.) pork and beans
Sauce for Glazing
3 tablespoons dark brown sugar
3 tablespoons water

Spread the thin slices of ham with the prepared mustard. Empty the pork and beans into a bowl and mash slightly—so that beans will hold together when rolled in the ham. Put 1 spoonful of pork and beans on each slice of ham and roll. Put into a baking pan, this just fills a pan nine inches square. Baste with brown sugar syrup just before putting into the oven and baste once or twice while baking. Bake in a moderate oven (375 deg. F.) for 25-30 minutes.

Salads

COLE SLAW

Finely shred, cabbage, soak 1 hour in cold water and drain. Mix shredded cabbage with salad dressing. Serve on lettuce leaves. Finely chopped green pepper, onion and pimiento may be added.

SALAD DRESSING

1 egg
1 teaspoon salt
2 tablespoons sugar
2 teaspoons mustard
2 tablespoons cornstarch
¼ cup vinegar

Thicken with boiling water, add 1 tablespoon butter.

FRENCH DRESSING

1 clove garlic
1 cup tomato soup
¼ cup vinegar
2 teaspoons salt
¼ cup granulated sugar
½ teaspoon paprika
½ teaspoon white pepper
medium onion grated
2 tablespoons Worcestershire sauce

1½ cup oil
1½ teaspoons dry mustard

Mix dry ingredients. Add soup, then oil and vinegar, and beat well with egg beater.

FRUIT SALAD SUPREME

1 level teaspoon gelatine
½ cup cold water
1 cup boiling water
¼ cup mild vinegar or lemon juice
¼ cup sugar
½ teaspoon salt
1½ cups fresh or canned fruit

Soak gelatine in cold water about 35 minutes, and dissolve in boiling water, add sugar, vinegar and salt. When mixture begins to stiffen, add fruit cut in small pieces and drained of juice, using cherries, apples, oranges, grapes, bananas. Turn into wet molds and chill. Remove from molds and serve on lettuce with any preferred salad dressing.

SALAD DRESSING

4 eggs
2 cups sugar
1 cup vinegar
1 teaspoon mustard
1 teaspoon salt
1 tablespoon butter
½ tablespoon flour

Boil vinegar and sugar in double

RECIPE FOR CHOP SUEY

MATERIAL FOR FOUR MEDIUM PORTIONS

3 tablespoons of peanut oil or 11 lb. bean sprout
animal fat
1 teaspoon salt
1 cup water
1 or 2 fine cut onions (if desired)
½ lb. fine cut pork, veal, fowl or sea food
mushrooms or water chestnut
2 tablespoons Chop Suey sauce
celery cut into small pieces
Thickening
3 level tablespoons cornstarch
mix with water until smooth

Method of Cooking and Serving

Heat fat in skillet, add meat and onion and fry quickly until meat is well seared, but not browned, burned, or scorched. Now add celery, bean sprouts, water chestnut or mushrooms, water, salt, and a little pepper. Cover skillet and boil six or seven minutes and add the chop suey sauce while stirring. Add thickening (cornstarch mixed with water until smooth). Heat thoroughly, stirring constantly to prevent burning. Serve piping hot with cooked rice or bread.

boiler, mix other ingredients together, and when liquid boils fold in mixture and boil till thick.

and arrange on crisp leaves of lettuce. Garnish each portion with a sprig of parsley and serve with mayonnaise.

CABBAGE AND PINEAPPLE SALAD

Shred very finely 1 small cabbage, put in large mixing bowl and season with salt and sugar. Dice 1 can of sliced pineapple, add to cabbage. Cut 2 ounces of roasted blanched almonds into small pieces and add to cabbage and pineapple. To 1 small jar of salad dressing add ½ pint of whipped cream, sweeten to taste and thin if necessary with 2 tablespoons pineapple juice. Mix with salad just before serving. Serve on lettuce and dot individual salads with strawberries.

FROZEN CHEESE SALAD

2 packages of Philadelphia cream cheese
3 slices pineapple, cut fine
2 chopped pimientos
1 teaspoon lemon juice
3 teaspoons mayonnaise
1 teaspoon salt
1 cup whipped cream

Cream the cheese. Mix with lemon juice, salt and mayonnaise, which has been thinned, then add pimiento, pineapple and whipped cream. Turn into tray of refrigerator and chill 4 hours. Cut in squares and serve on lettuce. Garnish with olives.

CUCUMBER BOAT SALAD

3 cucumbers
2 tomatoes
1 teaspoon salt
½ cup chopped celery
½ teaspoon pepper
1 tablespoon chopped onion

Chill the cucumber and tomatoes. Peel cucumber and cut in halves lengthwise. Remove pulp from centres, being careful not to break the outside. Peel tomatoes, cut in cubes and drain off juice. Mix the cucumber pulp, tomatoes, celery, salt, pepper and onion and moisten with mayonnaise dressing. Fill the cucumber halves with the mixture

BET SALAD

Dice or mash cooked beets, then cut pieces of onion, celery, and green peppers in, then mix with Miracle Whip Salad Dressing. Serve on lettuce leaf. Place spoon of plain salad dressing on top and sprinkle with paprika. (Children really like this when they won't eat beets any other way.) Cooked carrots can be used in the same way.

LOBSTER CUCUMBER SALAD

1 can lobster
1 chopped cucumber
3 stalks celery cut in small pieces
1 tablespoon chopped pimiento

Drain lobster, cut in small pieces, add cucumber, celery, pimiento, and season to taste. Marinate with a little French dressing and chill. Drain, add mayonnaise in quantity desired, heap on lettuce leaves and serve with ripe stuffed olives.

CELERY AND NUT SALAD

3 cups celery cut in small pieces
½ cup broken nut meats
½ teaspoon paprika
½ teaspoon salt
6 or 7 stuffed olives cut in rings

Combine celery, nuts, salt and paprika. Mix with enough mayonnaise dressing to hold ingredients together, and arrange in small boat-shaped leaves of lettuce. Garnish with olives and serve with extra mayonnaise dressing.

In order to handle molasses quickly and accurately, dip the measuring cup or spoon into scalding water before measuring. It will prevent the syrup from sticking to the cup.

Meats

BREADED LAMB CHOPS

2 lbs. loin or rib chops
¼ teaspoon salt
2 eggs, slightly beaten
bread crumbs
¼ cup milk

Dip chops in the mixture, then in bread crumbs. Fry in deep fat.

"PIGS-IN-BLANKETS"

sift together 2 cups flour
4 teaspoons baking powder
1 teaspoon salt
rub in 4 tablespoons shortening
add 1 cup milk
1 pound sausages

Mix to a soft dough. Toss on floured board and roll to ¼-inch thickness. Wrap sausages in squares of biscuit dough and bake for 15

STEWED RABBIT WITH TOMATOES

1 rabbit, cut up
1 onion
1 can tomatoes
2 tablespoons of flour
2 tablespoons pickling spice
Put everything together in a kettle. Put spice in a thin bag; tie it up. Cook together until done. Add salt and pepper.

MEAT BALLS

1 pound ground beef or lamb
1 teaspoon salt
4 tablespoons grated onion
¼ teaspoon pepper

Mix ingredients together well but not shaping them too compactly. Shape into balls and pan fry in a small amount of fat or grill over an open fire.

FOR BETTER EYESIGHT

Consult



Defective Vision • Fading Eyesight and • Headaches



FOR ALL THE FAMILY



at

Woodward's

SMART SHOPPERS KNOW THAT WOODWARD'S VARIETY SPELLS SAVINGS—QUICK TURN-OVER MEANS FRESH STOCK

Low Prices on
Hundreds of Items

Always Many Delightful Displays for
Meal Planning

The average housewife prepares 1,100 meals a year. At this rate even a 5c saving on each meal adds up to the impressive total of \$55.00 a year. That's why women really appreciate a food store that gives them excellence without extravagance, that guarantees savings you can actually see. That is why thousands of conscientious women who make a real career of their work as homemakers have chosen Woodward's as their food headquarters.

They know it pays.

Save on quality—Largest variety—Low everyday prices.

Not-Advertised and Advertised Specials. Plus Woodward's 1/2c Savings on Hundreds of Items.

"Get It at Woodward's"

YWCA

103 Street (South of Jasper)

Phone 22964



- GYMNASIUM
- SWIMMING
- BADMINTON
- BASKETBALL
- CLUB ACTIVITIES
- CAFETERIA
- TRAVELLERS' AID

YWCA War Services For Relatives of
Service Men

ROOMS REGISTRY—Rooms and Suites
obtained—Phone 22316

WAR SERVICES CLUB ROOM—A place to
Meet and Entertain

Cakes

WHITE LAYER CAKE

1/2 cup shortening
1 cup white sugar
1/2 cup cold water
2 cups flour
2 teaspoons baking powder
whites of 3 eggs
1 teaspoon vanilla

Cream shortening and sugar together until very light, add water slowly, almost drop by drop and beat constantly. Stir in flour and baking powder which have been sifted twice, add flavoring, mix in egg whites which have been beaten stiff. Bake in two greased layer tins in moderate oven 20 to 25 minutes. Put together with fresh strawberries or maple icing.

WHITE LAYER CAKE

2 eggs
1 cup of white sugar
1/2 cup butter
1/2 teaspoon salt
1 teaspoon vanilla
1 cup milk
2 teaspoons baking powder
1 1/2 cups of flour
Bake in layer tins.

HANISH CAKE

2 tablespoons butter
1 cup sugar
2 eggs
1 cup milk
2 cups flour
2 teaspoons baking powder
1/2 teaspoon nutmeg
1/2 teaspoon ginger
1/2 teaspoon cloves
1/2 teaspoon salt
1 teaspoon vanilla

Put three-quarters of mixture in square tin. To the remaining quarter add 1 heaping teaspoon cocoa dissolved in a little water. Pour this darker mixture into tin, stirring slightly so that cake will have patches of brown throughout the white. Bake 30 to 35 minutes, 300 degrees F.

CANADA WAR CAKE

2 cups of brown sugar
2 cups of boiling water
2 tablespoons of fryings or butter
1 lb. raisins
1 cup dates
1 cup of applesauce
1 teaspoon salt and spices to taste

Mix and let boil for five minutes. When cooled, add 3 cups of flour, 1 teaspoon soda, 1 teaspoon baking powder. Bake in slow oven.

DREAM CAKE

1/2 cup (sifted) brown sugar,
cream
1 cup flour
1/2 cup butter

Mix with fingers bake 8 minutes, 400 deg. F. Second mixture:

2 tablespoons flour
1 cup sifted brown sugar
1 cup chopped nuts
1 cup coconut
1 teaspoon baking powder
1/2 teaspoon vanilla

Mix, add 2 well beaten eggs, bake 15 to 20 minutes 400 degrees F. Lower to 350 degrees, then to 300 degrees. Bake both mixtures together, put the last one on top of first after you take the first one out of the oven.

SOUP CREAM SPICE CAKE

1/2 cup nut meats
2 cups cake flour
1 teaspoon baking powder
1/2 teaspoon soda
1/2 teaspoon salt
1/2 teaspoon cloves
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1 cup thick sour cream
1 cup sugar
2 eggs, beaten

Grease 2 layer cake tins, chop nutmeats coarsely. Sift flour, measure and sift again with dry ingredients. Measure cream into mixing bowl. Add sugar, eggs, then dry ingredients. Turn into greased pans, then bake 30 minutes. Allow cake to stand in pans five minutes.

PINEAPPLE UPSIDE DOWN CAKE

1/2 lb. butter
1 cup brown sugar
1 can sliced pineapple

Batter:

1 cup granulated sugar
3 egg yolks
3 tablespoons pineapple juice
1 cup flour
1 teaspoon baking powder
3 egg whites, folded in last

Melt butter in iron frying pan. Spread over this brown sugar. Arrange slices of pineapple over this and pour into the batter. Bake in moderate oven until golden brown and firm in touch. Turn out on large plate. Serve with whipped cream, with a cherry in centre of each slice of pineapple.

WHITE LAYER CAKE

1/2 cup butter
1 cup granulated sugar
1/2 cup sweet milk
1 1/2 cups flour
2 teaspoons baking powder

Try This Way To Preserve Tomatoes

CANNED TOMATO PULP

Take any amount of tomatoes desired. Blanch until the skins loosen, cold-dip, remove the skins and hard cores. Cook 30 minutes, press through a sieve, pack into clean, hot jars, add 1 level teaspoon of salt to each quart of pulp, partly seal, and process 30 minutes in steam pressure cooker at 10 pounds pressure. Remove from canner and seal immediately.

pinch of salt
whites of 4 eggs beaten
stiff
flavor

Cream butter and sugar, then add milk, then flour sifted with baking powder and salt. Last add egg whites. Bake in 2 layers.

BOOLESS CAKE

1 cup brown sugar
1/2 cup butter
1 cup sour milk
1/2 teaspoon soda
1 cup raisins
1 teaspoon cinnamon
1 teaspoon cloves
flour to make a fairly thick batter
a little salt

Bake in a moderate oven 1/2 hour. Lemon filling:

1 cup sugar
2 cups grated apples
juice and rind of 1 lemon
1 egg
1 tablespoon butter
a little salt

Put in double boiler and cook until sugar is thoroughly dissolved.

WHITE CAKE

2 cups sifted cake flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup butter or other shortening
1 1/2 cups sugar
1/2 cup milk
1 teaspoon vanilla
3 egg whites

Sift flour once, measure, add baking powder and salt; sift 3 times. Cream butter, add sugar gradually, cream until light. Add flour alternately with milk, in small amounts, beating after each addition. Add vanilla. Beat egg whites until they stand in moist peaks; fold in well, bake in two greased eight-inch layer pans in moderate oven 375 degrees for 25 minutes.

QUICK SPONGE CAKE

Cream 1/2 cup butter, add 1 cup white sugar and 2 eggs, beat well. Next add 3/4 cup sweet milk, alternately with 2 cups sifted flour of which 2 teaspoons baking powder and 1/2 teaspoon salt has been added, adding last 2 tablespoons vanilla. Bake in moderate oven 20 to 25 minutes.

MOLASSES SPONGE CAKE

1 cup molasses
1 egg
1/2 cup sugar
butter size of an egg
1 teaspoon soda dissolved in 1 cup boiling water
2 1/2 cups flour

Mix together butter, egg, sugar molasses and flour; add soda and water. Bake in a moderate oven.

A Sign of GOOD Taste . . .

"DEBRETT"

MAKERS OF FINE CHOCOLATES

Hand made—
Hand dipped—

Direct From Our Own Candy Studios.

Now Operated by
THE

NUT HOUSE



10145 Jasper Avenue

Insist On
Fresh . . .

Woodland MILK

For ALL
Your COOKING

Phone
22171



FRESH MILK is milk at its best—and only by using Fresh milk in your cooking . . . in soups, puddings, cream sauces, French Toast, etc., can you get that rich fresh milk flavor and natural goodness. In fixing up Leftovers, too, it's wonderful what you can do by adding FRESH milk, to make them so appetizing and nourishing. Thousands of smart, thrifty homemakers across Canada are using more fresh milk in preparing their family meals. They find it takes the place of more costly foods, and, they serve more healthful meals as well.

Woodland Dairy Limited

Better Dairy Products

• MILK • CREAM • ICE CREAM • BUTTER • CHEESE

CALL US FOR SERVICE

You Can Depend on
Clean-Rite Cleaners

★ QUALITY WORK ★ FASTEST SERVICE
★ LOWEST PRICES

• SUITS
• COATS
(Spring)
• DRESSES

ONE LOW PRICE

50c

CLEAN-RITE

9546 111 AVE. CLEANERS PHONE 71355

WE DO SELL FOR LESS

ARMY & NAVY

DEPT. STORE LTD. 10111 101 AVE. EDMONTON

Salads

SALAD

Grind carrots very small, chop apples, raisins. Mix together with salad dressing. Serve on lettuce.

GREEN AND WHITE SALAD

- 1 package lime jelly
- 1 tin crushed pineapple
- 1 package lemon jelly
- 1/2 pound cottage cheese
- 1 package Baumer cream cheese
- 1/2 pint whipping cream

1—Dissolve lime jelly in 1 cup of boiling water, then add pineapple and pour into square cake tin to partially set. 2—Dissolve lemon jelly in 1 cup of boiling water and add 1 cup of cold water. While this is cooling whip cream stiffly, add the cheese and mix thoroughly. Then add the cooled lemon jelly to the cream mixture. When the lime jelly is set enough to prevent running, pour the other on top and let set. This will cut into approximately 12 squares.

SALAD DRESSING

- 1 cup sugar
- 1 tablespoon flour
- 1 teaspoon mustard
- Mix all together.
- beat 2 eggs
- add 1 cup vinegar
- 1 cup milk
- salt and pepper
- butter

MAYONNAISE

In the top of double boiler put: 1 heaping teaspoon mustard 1 tablespoon flour pinch of salt 1/2 cup granulated sugar Mix these together. break in 1 egg Mix well. add 1/2 cup vinegar 1/2 cup water. Cook until thick. Thin with cream. Will keep indefinitely.

FRUIT SALAD DRESSING

- 1 tablespoon butter
- 1 cup pineapple juice
- juice of 1 lemon
- 1 tablespoon flour
- 2 tablespoons sugar
- 1 egg

AUTUMN SALAD

- 1 cup lobster, flaked (6-ounce tin)
- 2 cups finely diced apple
- 1 cup diced celery
- 1/2 cup shredded raw carrot
- 2 hard-boiled eggs chopped with 1/2 teaspoon salt
- 1/2 cup salad dressing

Toss ingredients together with a fork. Pile in lettuce cups. Garnish with wheels of lemon. Six servings.

SALMON SALAD

- 1 can salmon
- 1 cup cabbage cut fine
- 1 cup celery cut fine
- 1/2 teaspoon salt
- 1/2 teaspoon paprika
- mayonnaise

Flake the salmon fine and mix with the cabbage and celery. Sprinkle lightly with the salt and paprika and then chill the mixture. Mix with the mayonnaise and serve on lettuce leaves.

FRUIT SALAD

- 2 oranges
- 3 bananas
- 1 package of lemon jelly powder
- 1 cup boiling water
- 4 slices pineapple
- 1/2 cup chopped walnuts
- 1/2 pound grapes
- lettuce

Dissolve jelly powder in boiling water. Cool and add oranges, bananas and pineapple, diced, add walnuts and grapes. Chill and serve on lettuce leaves with whipped cream or fruit salad dressing.

CUCUMBER AND CHEESE SALAD

- 1 cream cheese
- 1 large cucumber
- 1 pimiento chopped fine
- 1 green pepper

Work the cream cheese until smooth and then work into it the finely chopped pimiento. Peel the cucumber and cut it into medium-sized slices. Remove the seedy portion and pack the centres with



SPICED APPLE RINGS WITH PORK CHOP

(Spiced Juice for Apples)

- 4 lbs. Sugar
- 1 1/2 pts. Vinegar
- 1 1/2 pts. Water

- 3 oz. Cinnamon Sticks
- 1 oz. Whole Cloves
- 1/4 oz. Salt

METHOD:

Make syrup by boiling sugar, vinegar, water, spices and salt together. Colour red. Drop in apple rounds. Cook until transparent.

the cheese. Chill the slices thoroughly and serve on lettuce with French dressing and garnish with green pepper rings.

GRAPE SALAD

- 1 cup chopped celery
- 1/2 cup nuts
- 1 cup white grapes cut and seeded
- lettuce shredded finely

Mix the celery, nuts, grapes and lettuce with salad dressing and serve on lettuce leaves.

CHERRY SALAD

Add 1 tablespoon ground nuts to 1 package Neufchatel cheese. Work to a smooth paste with 1 teaspoon lemon juice and 1 tablespoon cream. Fill stoned cherries with the mixture and serve on lettuce leaves with French dressing.

RAW VEGETABLE SALAD

- 2 cups cabbage cut fine
- 1 cup grated carrots
- 1 cup celery cut fine
- Mix with salad dressing.

Old powder puffs, after being washed, are splendid for cleaning silverware.

HAS SECRET OF KEEPING FIT AND WELL

This is a picture of an English girl who offered her services to the Empire. She keeps healthy, happy and attractive with the aid of Bile Beans, the British remedy. Bile Beans are purely vegetable. They tone up the system, cleanse the blood and ensure that necessary daily elimination so essential to good health. Over 7,000,000 boxes were sold last year.



A.R.P. GIRL

CABBAGE SALAD WITH GREEN PEAS

- 1 hard head cabbage
- 1 can green peas
- 2 or 3 carrots shredded
- salad dressing

Shred cabbage and carrots, add green peas and toss lightly in the dressing.

SALAD DRESSING

Warm 1 cup vinegar with 1 cup water. Mix together:

- 1 egg
- 5 tablespoons sugar
- 1 teaspoon mustard
- 2 tablespoons cornstarch
- salt and pepper

Dissolve with some of the water and vinegar and cook in the boiling vinegar. Add butter. Tumeric and curry powder may also be added.



The Nearest Thing to Natural Curly Hair

"OURLEE-Q"
PERMANENT
One Price Only **\$2.95**



Complete and Guaranteed
Nu-Fashion announces an astounding new achievement! A permanent wave that looks and acts like natural curly hair! This wonderful new Nu-Fashion Wave contains NO beauty stealing, metallic salts whatever, cannot possibly dry or make your hair frizzy or brittle. There is no set "permanented" look even the first day. Don't guess, don't hope, don't wish! Make your next appointment with the Nu-Fashion where you will be assured of the finest permanent. It is heat controlled and is 50% cooler, thereby preserving the life, lustre and suppleness of the hair. Suitable for every type of hair.

NU-FASHION

BEAUTY SALON
Upstairs 10357 Jasper, 104 St.
PHONE 21844

Distinctively Modern!

PORTRAITS
taken under the soft glow

FLUORESCENT

— AND THEY COST NO MORE —

McDermid Studios Ltd.

10024-101ST STREET
PHONE 25444

Have Your Home



for Cooler Summers

No matter what the season of the year... nor what the temperature is outside — your home will be filled with clean, humid air tempered to the heat you wish.

Our air-conditioning unit can be attached to your present heating plant... at small cost.



9215 **UPRIGHT** Phone 71272
118 Ave. **BROS.**
AIR-CONDITIONING ENGINEERS

SUCCESSFUL COOKS

Insist On

Gainers

Truly Superior
KETTLE-RENDERED

LARD

for

Lighter Pastry



Ask Your Dealer For It!

You will enjoy the tasty flavour, and rich flaky pastry, that has made Gainers' Superior Lard a household favorite for half a century.

GAINERS
LIMITED

THE SMART SHOP

For Women Who Want to be Different!

BETTY LOU

(Upstairs) 10158 Jasper Ave.

Rolls

Muffins

Biscuits

BRAN MUFFINS

dripping size of an egg
 1/4 cup brown sugar
 Mix well, then add 1 teaspoon salt, 1 egg (mix in), then 1 cup sour milk, into which 1 teaspoon bran and 1 1/4 cups flour, and some dates or raisins. If too stiff add a little more milk.

TEA BISCUITS

2 cups flour, with 2 teaspoons of baking powder and pinch of salt, add 2 level teaspoons melted butter and sweet cream to make soft dough; roll out and cut in small biscuits. Have all ingredients very cold (except melted butter). Bake in hot oven 10 minutes.

ORANGE BISCUITS

2 cups flour
 1/2 cup milk
 4 tablespoons butter
 2 teaspoons baking powder
 salt
 orange juice
 loaf sugar
 Mix dry ingredients, add butter then milk. Roll out, cut, place in baking pan. Place 1 lump of loaf sugar on each biscuit then orange juice. Bake in moderate oven 20 minutes.

PLAIN ROLLS

2 sifted flour
 1 tablespoon salt
 1/2 cup sugar
 2 eggs if desired
 1 cup shortening
 2 cakes yeast
 Mix all dry ingredients together. Stir in warmed milk and lard; set to rise. Work down and rise again. Make into rolls and let rise again and bake.

GRAHAM GEMS

1 cup graham flour
 1 cup white flour
 1/2 cup sugar
 1/2 teaspoon salt
 4 teaspoons baking powder
 1 cup milk
 1 egg
 3 tablespoons melted shortening
 Bake in muffin pans for 25 minutes.

CINNAMON ROUNDELS

1 1/2 cups flour
 1 1/2 teaspoons good baking powder
 1/2 cup sugar
 2 tablespoons shortening
 pinch of salt
 With buttermilk form a stiff dough, then roll to about 1/4 inch thick; spread lightly with butter. Sprinkle with brown sugar and cin-

namon; roll closely; cut off slices from end. Place in tin and bake until nicely browned.

REFRIGERATOR ROLLS

3 cups boiling water
 1/4 cup sugar (granulated)
 1 teaspoon salt
 1 tablespoon oil
 2 beaten eggs
 2 tablespoons shortening
 2 cakes compressed yeast
 1/4 cup lukewarm water
 2 cups flour (sifted before measuring)

Mix boiling water, 1/4 cup sugar, salt and shortening together and cool to lukewarm. Soften yeast in lukewarm water; add 1 teaspoon sugar and stir into first mixture. Add beaten eggs and stir in 4 cups flour and mix thoroughly but do not knead. Cover and put in refrigerator. Shape in rolls and put into pans to double in bulk about 3 hours before baking. Bake in hot oven 15 to 20 minutes.

BRAN MUFFINS

1 cup white sugar
 1/4 cup cream
 1 teaspoon soda
 2 tablespoons shortening
 1 1/2 cups sour milk
 2 teaspoons baking powder
 equal parts of bran and flour to make a stiff batter

For variation 1/4 cup raisins and 1 teaspoon of cinnamon can be added.

BRAN GEMS

1 cup sugar (scant)
 1 large tablespoon butter
 1 egg
 1 cup sour milk
 1 teaspoon soda (dissolved in sour milk)
 1 cup bran (scant)
 1 cup raisins
 flavor with vanilla

Bake in gem tins or drop on buttered pan, and bake in moderate oven.

ORANGE TEA BISCUITS

grate the rind of 2 oranges
 1/2 cup orange juice
 1/2 cup brown sugar
 1/2 cup butter
 1 cup granulated sugar
 1 cup water
 cut up 1 orange pulp of the orange and add to the mixture

Put on the stove to boil until it thickens; let cool. You can put in ground nut meat. Take flour and mix with milk. Roll out about 1/4 inch thickness; spread with the orange mixture. Roll and cut 1/2 inch and place in pans and bake in moderate oven from 15 to 20 minutes, until a golden brown.

FOAM BISCUITS

1 cup granulated sugar
 1/2 cup sweet milk
 1 teaspoon baking soda
 2 cups flour
 1 cup cornstarch
 1 cup butter or shortening

Boil sugar and milk together until sugar is melted. Add the baking soda. Stir till it foams good. Let cool before adding the

flour and butter and cornstarch, which has been all rubbed together. Mix well and roll out. Cut in shapes, small. Bake in a moderate oven. Then you can put together with white icing or not. These are lovely for afternoon tea.

APPLE MUFFINS

1 cup flour
 3 tablespoons butter
 1/4 cup sugar
 1/4 teaspoon salt
 2 teaspoons baking powder
 1 egg
 1/2 cup milk
 2 cups chopped apples

Sift all dry ingredients together; cream egg and mix with milk and add alternately with the apples to the flour mixture. Bake in a moderate oven 25 minutes.

TEA BARS

2 eggs
 1 cup sugar
 2 squares chocolate
 8 tablespoons butter or lard
 1/2 cup flour
 1 teaspoon vanilla
 1/2 cup broken nut meats

Beat eggs, then beat in sugar, a little at a time. Melt butter and chocolate together over hot water and add to the first mixture. If little or no butter is used add pinch of salt. Add vanilla, nuts

and flavor. Spread 1-3 inch thick on an oiled shallow pan and bake in moderate oven. When cool cut in small bars. Very nice for receptions or teas.

CHEESE BALLS

Spring days are salad days and the following cheese balls are very nice to serve on one side of the salad dish as a tasty garnish. Beat 1 cake of cream cheese with 1 teaspoon cream until smooth. Season with a little onion, salt and red pepper. Shape into balls and

roll in paprika until the cheese is covered on all sides.

BISCUITS

2 tablespoons butter
 1 1/4 cups flour
 3 teaspoons baking powder
 1 teaspoon salt
 1 tablespoon sugar
 1 cup milk

Sift dry ingredients, mix in butter, add milk and bake in greased muffin pans in hot oven, 400 degrees F., for 20 to 30 minutes. Makes 8 biscuits.

TRY this RECIPE!



A Recipe for Tastier Meals

METHOD

Take your telephone, and dial your grocer's number. Ask for several varieties of delicious **BRODER'S BEST BRAND** canned vegetables. When the delivery boy has brought them, open one or two cans. Heat the contents for a piping-hot dish, or combine several varieties into a tempting salad. Serve these all-Alberta vegetables at least once a day, and you'll always have tastier meals!

INGREDIENTS

- One Telephone
- A Grocer's Number
- Delivery Boy
- **BRODER'S BEST BRAND CANNED VEGETABLES**

TABER CANNING COMPANY LIMITED
 TABER — ALBERTA



Make Your Shoes Give Longer Wear!

... have them renewed and repaired by our modern methods. By conserving on shoes, you can conserve on valuable materials to aid Canada's War Effort. Only finest materials and expert workmanship used.



Kenward's
 Shoe Repair Shop
 Phone 24265
 Around the Corner from Kresge's



Health
 In Every Bottle of **DAIRY POOL MILK**

Children need the extra energy, the extra health that Dairy Pool Milk gives them.

It Keeps Them Full of Pep and Energy

For Better BAKING

It makes good things extra delicious and your baking a real delight.

NORTHERN ALBERTA DAIRY POOL, LIMITED
 "The Co-Operative Dairy"
 FOR SERVICE PHONE 28104



Everybody Loves to Eat at the **ROYAL GEORGE**
 HOTEL CAFE
 FOR SUNDAY

Full Course
 Roast Turkey Dinner **60c**

For Reservations
 Phone 77575

Daily Business
 Man's Lunch

"The House of Quality"

FURNITURE

The Finest Selection in Edmonton

EVERYTHING FOR THE HOME

NATIONAL HOME FURNISHERS

"It's Easy to Pay the National Way"

Waffles

Doughnuts

Pancakes

CHOCOLATE NUT DOUGHNUTS

- 1/4 cup shortening
- 1 1/2 cups sugar
- 2 eggs
- 2 squares unsweetened chocolate (melted)
- 1 teaspoon soda
- 1 teaspoon cinnamon
- 1 teaspoon salt
- 4 cups flour
- 1 cup sour milk
- 1 teaspoon vanilla
- 1 cup chopped nuts

REAL BUTTERMILK PANCAKES

- 1 tablespoon butter
- 1 tablespoon granulated sugar
- 1 egg
- 2 cups buttermilk
- 2 1/2 cups flour
- 1 1/2 teaspoons baking soda
- 1/2 teaspoon salt

All measurements level. Melt butter, add sugar and egg and beat. Add buttermilk, mix well. Sift flour ingredients and add to butter-

milk, etc. Beat thoroughly. Either pour batter from jug or allow one tablespoon to each pancake. Cook on hot frying pan or griddle.

DOUGHNUTS

- 4 cups sifted all-purpose flour
- 1/2 teaspoon nutmeg
- 1/2 teaspoon mace
- 1/2 teaspoon cinnamon
- 1 1/4 teaspoons salt
- 1 teaspoon soda
- 1/2 teaspoon cream of tartar
- 2 tablespoons shortening
- 1/2 cup sugar
- 4 egg yolks, well beaten
- 1 cup thick sour milk

Sift flour, spices, salt, soda and cream of tartar together three times. Cream shortening and sugar until well blended. Add egg yolks and mix well. Add milk and mix thoroughly. Add sifted dry ingredients and mix until smooth. With as little handling as possible roll dough on floured board to 3/4 inch thickness. Let dough stand 20 minutes. Cut with 3-inch doughnut cutter. Fry in deep hot fat (375 degrees F) until brown, turning when first crack appears. Drain on absorbent paper. Makes 2 dozen.

DOUGHNUTS

- 2 eggs
- 1 cup white sugar
- 4 tablespoons soft lard
- 1/2 teaspoon salt
- 1/2 teaspoon nutmeg
- 1 teaspoon vanilla
- 1/2 teaspoon soda, dissolved in 2 cups sour milk
- 2 teaspoons baking powder
- flour enough to roll

DOUGHNUTS

- 2 eggs
- 1 cup sugar
- 1-3 cup evaporated milk and 2-3 water
- 1 1/4 tablespoons butter or substitute
- 1 teaspoon salt
- 1/2 teaspoon cinnamon
- 4 teaspoons baking powder
- 2 1/2 to 3 cups flour

Cream the butter or substitute, add sugar, well-beaten eggs and milk, diluted with water. Mix and sift dry ingredients and combine mixtures. When stiff enough to roll, put on floured board and roll 1/4 inch thick. Cut with a doughnut cutter, fry in deep fat, and drain on brown paper. Doughnuts should come quickly to the surface. Avoid turning more than once. This recipe makes 32 doughnuts.

BUTTERMILK DOUGHNUTS

- 1 cup buttermilk
- 1 cup white sugar
- 1 egg
- 1 teaspoon butter
- pinch of salt
- 1/2 teaspoon soda
- 1 teaspoon baking powder
- flavor
- flour enough to handle

DOUGHNUTS

- 4 cups flour
- 1 cup sugar
- 1 cup milk
- 2 eggs
- 1-3 cup melted shortening
- 3 teaspoons baking powder
- 1/2 teaspoon nutmeg

Method: Warm milk and sugar together until sugar is dissolved, and let cool. Sift flour and baking powder and nutmeg. Beat eggs well. Add to flour 1/2 of milk and sugar mixture, then eggs and shortening and remaining milk and sugar. Fry in deep fat.

WAFFLES

- 2 cups flour
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 2 eggs, separated
- 1 1/4 cups milk
- 4 tablespoons melted shortening

Sift together dry ingredients, add slightly beaten egg yolks and milk. Beat thoroughly. Fold in stiffly beaten egg whites. Bake in hot waffle iron until brown.

CHEESE WAFFLES

- 2 cups sifted cake flour
- 2 teaspoons baking powder
- 3 egg yolks, well beaten
- 1/2 teaspoon salt
- 4 tablespoons melted butter
- 1 cup grated cheese
- 1 cup milk

Sift flour once, measure, add baking powder and salt and sift

again. Combine with egg yolks, milk and butter. Add flour. Fold in egg white and cheese. Bake in waffle iron with diced uncooked bacon. Sprinkle over batter before closing iron. May be served with a slice of grilled tomato on each section.

PANCAKES

- 2 eggs
- 2 cups sweet milk
- 2 cups flour
- 2 cups sugar
- 2 teaspoons baking powder
- butter size of a walnut
- pinch of salt

They require a lot beating and do not grease pans.

DOUGHNUTS

- 2 eggs
- 1 teaspoon vanilla
- 2 teaspoons baking powder
- 1 cup milk
- 1 cup white sugar and flour

Makes about 3 dozen.

FRIED CAKES

- 1 cup sugar
- 2 eggs
- butter size of an egg
- 1 large cup sour milk
- 1 heaping teaspoon of soda
- 3 teaspoons baking powder
- 1/2 teaspoon cream of tartar
- 1/2 teaspoon salt
- vanilla

Mix in enough flour to make a stiff batter. Let stand a few minutes before frying. Roll, cut and fry until brown. When fried roll in icing sugar.

WHOLE WHEAT WAFFLES

- 2 cups whole wheat flour
- 2 teaspoons baking powder
- 1 tablespoon honey or brown sugar
- 1 1/2 cups rich milk
- 4 eggs beaten separately
- 4 tablespoons melted butter
- 1/2 teaspoon salt

Measure and sift the flour, baking powder, sugar, and salt together. Beat egg yolks till stiff, add to milk and pour into the ingredients a little at a time until it is smooth. Add melted butter and as a final step fold in the stiffly beaten egg whites. Have waffle iron very hot before putting in the batter.

POTATO DOUGHNUTS

(Egglese)

- 2 cups hot mashed potatoes
- 2 cups sugar
- 1 cup sweet milk
- 2 tablespoons butter
- 5 teaspoons (level) baking powder
- 1 teaspoon vanilla

flour to make soft dough. Mix as usual. Roll out 1/2 inch thick. Fry in hot grease. The potatoes keep the doughnuts soft. These keep fresh much longer than if made with eggs.

MASHED POTATO DOUGHNUTS

- 2 cups hot mashed potatoes
- 2 cups sugar
- 1 cup milk
- 2 tablespoons butter
- 2 teaspoons baking powder
- 1 teaspoon vanilla
- little nutmeg

flour to make soft dough. Roll 1/2 inch thick. Cook in hot lard.

Vegetables

ESCALLOPED CORN

To contents of 1 can corn add 2 beaten eggs, 1 cup milk, 1/2 teaspoon sugar, dash of salt and pepper. Pour into greased baking dish, sprinkle with 1 cup bread crumbs buttered with 3 tablespoons butter over the top. Bake in moderate oven 40 minutes or until firm.

GOLDEN CAULIFLOWER

Method: Grease a baking dish, place in it a whole, cleaned head of cauliflower, leaving a few of the green stalks attached to it. Add 1 cup diced raw carrots, 1/4 cup finely chopped onion, 2 tablespoons butter. Cover, bake until tender, about 40 minutes in 350 degrees F oven. Sprinkle with grated cheese and serve hot.

SCALLOPED VEGETABLES

- 4 tablespoons butter
- 1/2 cup cooked carrots sliced
- 4 tablespoons flour
- 1 cup cooked potatoes
- 1 pint milk
- 1/2 cup cooked peas
- 1/2 teaspoon salt
- 1/2 cup chopped cheese

Melt butter in saucepan, add flour and mix well. Add milk slowly, salt, and cook until mixture is creamy. Put layers of carrots,

potatoes and peas in baking dish, pour white sauce over vegetables. Sprinkle cheese on top and heat in oven 20 minutes. Serves eight.

POTATO BOLLS

- 1 cup mashed potatoes
- 1 1/2 cup scalded milk (cooled)
- 1 1/2 cup flour
- 2-3 cup shortening
- 1/2 cup sugar
- 1 cake yeast
- 2 eggs
- 1 teaspoon salt

Let sponge rise for two hours, add flour. Let rise again 1 1/2 hours. Roll and spread with melted butter, cut out, fold and rise. Bake 20 minutes.

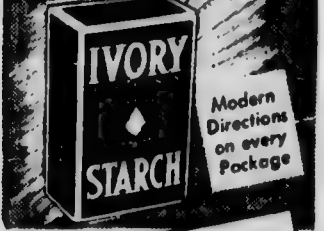
So often we clean up after the party and completely forget to wash and polish the glass tray of the tea wagon until we are embarrassed at its condition when we roll it into view next tea time. It is almost always smudged in some way and requires some little attention.



Suds Faster!
Sold at
Good Grocers
Everywhere

Quality A FEATURE

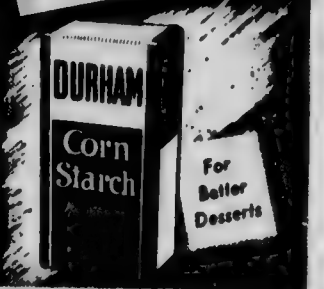
IVORY LAUNDRY STARCH



BEE HIVE Syrup



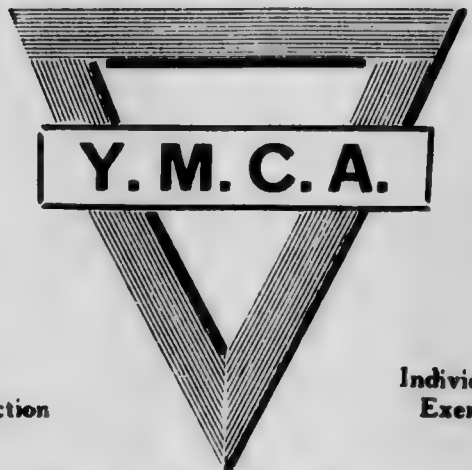
DURHAM CORN STARCH



St. Lawrence Starch Co. Limited

WE DO SELL FOR LESS
ARMY & NAVY
DEPT. STORE LTD. - 101ST. EDMONTON

Building Physical Fitness Is Part of Canada's War Effort
KEEP YOURSELF FIT AT THE "Y"



Class Instruction

Individual Exercise

- Social Groups • Hobby Groups
- Swimming • Gymnasium

Y.M.C.A. BUILDING

102A Ave. and 100A Street

Phone 21627

Modern Fixtures For Your Bathroom

Make your house today the Home of Tomorrow! Modernize and rejuvenate the bathroom. Install modern plumbing and fixtures. Then finish it off with accessories that sparkle—designed for beauty and service. Come in and let us show you just what can be done. Our stock of fixtures and accessories is most complete.

Moffat-Roper Ranges

EVERYBODY'S TALKING... about the new Moffat-Roper Gas Ranges. See them in our show rooms.

PLUMBING—HEATING—GASFITTING

H. KELLY

& Company, Limited

10041 101A Avenue

Phone 21644



● Puddings

MAPLE COTTAGE PUDDING

1 cup maple syrup
1 tablespoon butter
3 tablespoons sugar
1 egg
1/2 cup milk
1 cup flour
2 teaspoons baking powder
pinch of salt
nuts

Bring syrup to boiling point, pour into baking dish. Cream butter, add sugar, egg, milk, and flour, mixed with baking powder and salt. Pour batter over the syrup and bake. Turn upside down and sprinkle with nuts. Serve with whipped cream.

ICE BOX GRAHAM CRACKER PUDDING

1 pound graham crackers (rolled)
1/2 pound marshmallows (cut up)
1 pound dates (cut up)
1 cup chopped walnuts
1 cup milk
1 teaspoon vanilla

Mix and knead like bread. Make a roll 3 inches in diameter. Place in cold 24 hours. When ready to serve slice and serve with whipped cream. Serves about 12 people.

CARROT PUDDING

1 cup brown sugar
1 egg
1 cup butter
1 cup grated potatoes
1 cup grated carrots
1 teaspoon soda
1 1/2 cups flour

Sauce:
1 cup brown sugar
1 tablespoon flour
1 pint water
2 tablespoons butter
add salt and vanilla to taste

LEMON PUDDING

1 cup sugar
1 tablespoon butter
2 eggs
juice and rind of 1 lemon
1 cup milk
2 tablespoons flour

Cream butter and sugar; add the yolks of the eggs well beaten and the other ingredients in order given. Last fold in egg whites beaten stiff. Bake for 20 or 30 minutes in a baking dish set in a pan of hot water. This pudding is like lemon jelly with sponge cake on top.

CARROT PUDDING

1 cup suet, chopped fine
1 cup sugar
1 cup finely chopped raw carrot
1 cup finely chopped raw potato
1 cup currants
1 cup raisins
1/2 teaspoon nutmeg
1/2 teaspoon salt
1 teaspoon soda dissolved in 1 cup hot water
flour enough for a stiff batter

Steam 2 hours.

CHOCOLATE PUDDING

1 egg
3 tablespoons sugar
1 cup milk
1 cup flour
1 teaspoon butter
pinch of salt
2 tablespoons cocoa
1 teaspoon baking powder

Mix dry ingredients with well beaten egg. Add melted butter and milk. Steam 1/2 of an hour. Make dip for serving.

CARROT PUDDING

2 cups flour
1 cup grated carrots
1 egg
1/2 cup molasses
1 cup sugar
1 cup potatoes, grated
1 cup suet
1/2 cup sour milk
1 teaspoon soda
1/2 teaspoon salt
spice to taste
1 cup seeded raisins

Steam 2 hours.



Makes
**Washing
Easy!**
Sold at
Good Grocers
Everywhere

A Fine Appetizing Start To A Meal Is A Good Nourishing Soup

says Dorothy Greig



Cream of Corn and Mushroom Soup is a rich and satisfying soup to set before a hungry family.

There are several ways of using soup as part of a meal. You can offer a thin piquant soup, such as a consommé, to waken appetite. That type of soup is a good beginning to a formal dinner or luncheon.

The soups that most of us really like best though, are those with heft and substance. We enjoy eating them, and they are both common. Since such a soup is highly nourishing we can serve it as the main dish for a light lunch or supper or as a hearty first course for dinner.

These days there is an almost unbelievable number of delicious soups for our enjoyment. Just look at the variety on your grocer's shelves. Then, too, we can take those fine canned soups and by combining two or more of them together achieve new and altogether individual flavors.

Or we can use a canned soup as a base and add outside ingredients to it. For instance—

CREAM OF CORN AND MUSHROOM SOUP

2 tablespoons butter
1/2 cup shoepeg corn with liquor
1 can water, (using can for measure)
2 tablespoons chopped pimiento

Melt the butter in a saucepan, add the corn with liquor and sauté in butter 5 minutes. Add the cream

of mushroom soup and stir well until corn is thoroughly mixed with the soup. Then add water. Heat, but do not boil. Add chopped pimiento for garnish. Serves 3-4.

As for combining two or more soups, here are a few suggestions. You will find these delicious—especially on a chill day when appetites are keen and demanding:

PEPPER POT POTAGE

1 can condensed pea soup
1 can condensed tomato soup
1 can condensed pepper pot soup
3 cans milk (using soup can for measure)

Combine the pea, tomato and pepper pot soups. Then add 2 cans of milk, using soup can for a measure. Heat, but do not boil. Serves 6-8.

High Fashion! Popular Price!
BETTY LOU
Dress and Sportswear Shop
(Upstairs) 10158 Jasper Ave.



Keep Up With The Times — Use Modern Dry Cleaning

Our careful dry cleaning service keeps clothes looking smart longer—and helps them to give longer, satisfactory service. In these times, we must conserve what we own—it's patriotic. Then, too—all woolen garments sent to us are MONITE Moth Proofed at no extra charge. Call us today!

Phone 26114

Clothes Washed
Sparkling Clean

Why not have clothes
and linens done the
modern way at the
New Method Lau-
dry?

NEW METHOD
LAUNDRY AND DRY CLEANERS

Jams Marmalades

APRICOT AND PINEAPPLE JAM

1 pineapple or 1 large tin
crushed pineapple
1 pound apricots, put through
grinder
3 cups water
8 cups white sugar

Boil for 20 minutes or until thick.

MINCENEAT

1 1/2 pounds boiled beef put
through chopper
1 pound suet chopped fine
1/2 peck apples chopped fine
1 pound seedless raisins
1 pound currants
5 pounds brown sugar
1 cup molasses
1 tablespoon allspice
1 tablespoon cinnamon
1 tablespoon cloves
1 quart cider

Seal tight; will keep. Use mixed
peels if desired.

PEAR JAM

2 quarts chopped pears
1 cup maraschino cherries
cut fine
1 can pineapple, cut in small
pieces

Cook the pears till tender, add
the pineapple and enough sugar to
equal 2-3 the amount of fruit. Boil
till thick and add the cherries just

before removing from the heat.
Pour in glasses and cover with
paraffin.

PEACH MARMALADE

6 pounds peaches, peeled and
sliced
6 pounds white sugar
2 oranges, put through chop-
per
add juice of medium size
bottle maraschino cher-
ries and peach stones tied
in a bag

Boil for 1 hour, remove pits, add
cherries, cut in pieces and bottle.

MAPLE BUTTER

Blend together:

1 cup brown sugar
1 cup flour
1 1/2 cups water
Stir until smooth
add 1 teaspoon of maple
flavoring
1 tablespoon molasses

QUINCE AND CRANBERRY JAM

1 quart quinces
1 quart cranberries
6 cups sugar

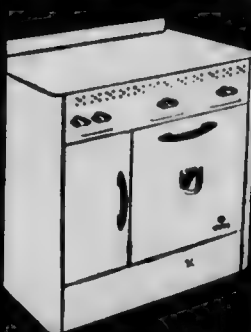
Measure quinces after paring,
coring and chopping. Boil in 1
quart of water 1/2 hour add cran-
berries and boil 10 minutes add
sugar and boil 5 minutes. Pour
into glasses and seal with wax.

QUINCE HONEY

4 tart apples
4 quinces, grated
6 cups granulated sugar
a little water

Boil 15 minutes. Put in glasses.

MEMO!



have home
your Complete
with
FINE

LOW
OVERHEAD
MEANS
LOWER
PRICES

Furniture!

You Can Do Better for Less At

PODERSKY'S Limited

Corner 104 St. and Jasper Ave.

● TERMS TO SUIT YOUR CONVENIENCE ●

ONE STORE ONLY

The Buy-word for
all lovers of good
Tea.

**Blue Ribbon
Please**



**GUARD
YOUR
EYES!**

**STOP
NOW!**

Correctly prescrib-
ed and fitted eye-
glasses will help you in
your home. Good vision is
essential for happiness in
home—consult...

**A. Ashdown Marshall
AND ASSOCIATES**

10345 Jasper Ave.

OPTOMETRISTS

Phone 2622

"Sunny Boy" Recipes

SUNNY BOY BREAKFAST CEREAL

A wholesome combination of Nature's pure grain foods, Wheat, Rye and Flax, containing pronounced laxative qualities as well as high food value. Regular use will relieve constipation.

For hot cereal breakfast for five persons—

Stir 1 cup Sunny Boy Cereal into 4 cups boiling water; add 1 teaspoon salt and cook for 10 to 20 minutes. Serve with cream and brown sugar.

SUNNY BOY LOAF

Excellent for the lunch pail
2-3 cup brown sugar
1 tablespoon butter
1 egg
1 cup raisins
1 cup sour milk
1 cup white flour
1 cup Sunny Boy
1 teaspoon soda

Method—Mix in order given. Dissolve soda in milk, stir, then add dry ingredients. Place in greased pan and cook in moderate oven 35 minutes.

SUNNY BOY MUFFINS

1 egg
½ cup sugar
2 tablespoons lard
1 cup sour milk
1 teaspoon soda
½ teaspoon salt
1 cup Sunny Boy
1 cup white flour

Method—Mix in order given. Dissolve soda in milk, stir, then add

dry ingredients; turn into greased muffin pans. Bake in hot oven 25 minutes.

SUNNY BOY HEALTH PUDDING

1½ cups cooked Sunny Boy Cereal
2 eggs (beaten)
1-3 cup brown sugar
2 cups good milk
1 cup dates or raisins

Mix all together and put into a greased pudding dish. Bake 25 minutes. Serve with cream and sugar.

SUNNY BOY BROWN BREAD (No Yeast)

2 breakfast cups whole wheat flour
1 breakfast cup Sunny Boy Cereal
1 tablespoon shortening
1 tbsp. golden syrup
1 breakfast cup milk (or more if required)
1 teaspoon baking soda
1 tsp. cream of tartar
½ teaspoon salt

Method—Rub shortening into flour, add all dry ingredients, then syrup, slightly warmed and mixed with the milk. Add more milk if required to make a real moist dough. Mix well and turn into a well greased loaf tin. Bake in moderate oven for 40 minutes. (Sunny Boy Cereal may be previously soaked in the milk.)

SUNNY BOY COOKIES

1½ cups Sunny Boy Cereal
1½ cups white flour
1½ cups white sugar
½ cup shortening
½ teaspoon salt (small)
3 tps. baking soda
1 teaspoon ginger
1 teaspoon nutmeg
1 teaspoon cinnamon

Method—Mix all dry ingredients

Sausage Dishes Are Rich In VITAMIN B

Dorothy Greig

It's always wonderful to discover that a dish that's good for us is a pleasure treat, too. Like these sausage pies, for instance. Pork, the nutrition experts tell us, is one of our richest sources of Vitamin B.

well together, then add three quarters cup Roger's Syrup (warm) and 1 well beaten egg. Form into balls, put in pan far apart, and bake in moderate oven.

SUNNY BOY MEAT LOAF

1½ lbs. grated beef
½ lb. grated pork
1 cup Sunny Boy
1 teaspoon salt (small)
Dash of pepper
2 eggs
1 small onion (chopped fine)

Method—Combine all the ingredients and mix well together. Bake in oven 1 hour. If desired a can of tomatoes (strained) can be poured over this after well browned.

"SUNNY BOY"

JAM AND BACON MUFFINS

(Use above Sunny Boy recipe)
Line muffin tins with thin sliced bacon. Place small spoonful batter in tin, a teaspoonful jam or marmalade in centre of batter and cover with another small spoonful muffin batter. Bake in hot oven 25 minutes.



the vitamin that helps keep morale high and nerves steady. It's an important vitamin indeed in these war wracked days.

That's why our little pork sausage pies are good for us. But when we bite through their tender biscuit crust we'll probably forget that and enjoy them for the delicious morsels they are. With them we serve a smooth and lavish mushroom sauce made of condensed cream of mushroom soup.

Individual Sausage Pies with Mushroom Sauce

1 pound sausage
4 cups prepared biscuit flour
1 cup milk (approximately)

Shape the sausage into flat individual cakes, then cook slowly until browned on both sides, but not thoroughly cooked because sausage will continue cooking in oven.

Mix the milk with the prepared biscuit flour, roll out ¼ inch thick. Cut with round cutter about 4 inches in diameter. Place sausage cakes on the dough, brush edges of dough with milk. Cover each sausage with second piece of dough which has been perforated so steam may escape. Press edges together and bake in a hot oven, 450 deg. F.

Variety For Packed Lunch

We're not going to try to persuade you that packing lunches is just fun. There are few who do not sometimes get tired of these early morning chores. But we do say that it can be made an interesting job if we approach it in a spirit of adventure. Say to yourself: "Monday's lunch is going to be scrumptious," and make it so with the very best sandwich filling you can concoct; add crispy celery, some moist and velvety chocolate cake and a big, juicy pear. Tuesday's, in contrast, might be honey with pink slices of that cold ham baked for Sunday's dinner. It's always a grand old favorite for sandwiches, tucked with lettuce between slices of white or brown bread. A nice big tomato would go well too, and that perfect gingerbread from your special recipe. Wednesday's lunch can be thrifty, using left-over meat filling for the sandwiches. And so on through the week until, before you know it, Saturday has come, and you find yourself looking forward to next week with new lunches to conquer.

for 10-15 minutes or until golden brown. Serves 6-8.

The Sauce

1 can condensed cream of mushroom soup
½ cup milk, using soup can for measure

Stir the milk into the cream of mushroom soup. Heat and serve over the sausage pies. Makes 1½ cups.

Helpful Hints

for the

Protection of Your

GENERAL ELECTRIC

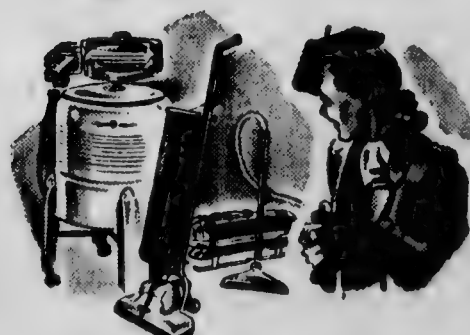
APPLIANCES



You can save power, you can save work for your refrigerator by keeping the door closed as much as possible. Defrost regularly, too. Use only for perishable goods. Keep it spotlessly clean inside and out.



A little extra attention will keep your G-E Hotpoint Range looking like new and working thriftily, too. Wipe up spills. Plan cooking to take advantage of all heat generated. Turn down heat immediately after a pot boils.



Empty the bag of your G-E cleaner frequently; turn bag completely inside out when cleaning; keep nozzle at proper height. Clean washer tub after using; wipe all parts dry; release wringer rolls.

5-12

CANADIAN GENERAL ELECTRIC CO. LIMITED

General Electric Sales Appliances and Service

ADAMS' RADIO

and Electrical Appliances

10418A Jasper Avenue

Phone 21744

A Full Line of General Electric Appliances at the

CRESCENT
FURNITURE CO. LTD.
The Store That Sets the Pace

• Radios • Washers • Refrigerators
We Service All Appliances

Hudson's Bay Company

G. E. Appliances and Service
Second Floor

EVERY WOMAN KNOWS

*the advantages
of cooking with*



ELECTRICITY



Besides Pure Ingredients and
Correct Mixing... You Must
Have Perfect Cooking to Gain
Completely Successful Results

Your Assurance of this is Electricity

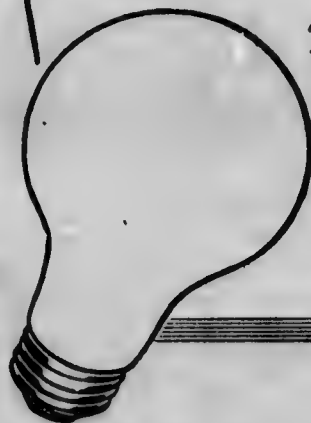
The modern Electric Range has many outstanding features to add to the joy of modern cooking. An Electric range will give you more hours of freedom from the kitchen. Better meals at LOWER cost. Inexpensive meats will taste like the choicest cuts while cakes and pies will take on new natural goodness. Cooking the Electrical way is clean, fast and economical.

OPEN YOUR EYES TO
Electricity's SPEED!

Protect Your Eyes
with BETTER LIGHT

Proper lighting in your kitchen will enable you to do your cooking more thoroughly and with less waste of time. Too, you save your eyes and they are the modern woman's most precious possession. Have your kitchen and your home checked for proper lighting now.

Better Light—Better Sight



The
**CITY OF
EDMONTON**
ELECTRIC LIGHT
AND POWER
DISTRIBUTION SYSTEM

Pies

LEMON PIE

1-3 cups granulated sugar
4 tablespoons cornstarch
1/2 teaspoon salt
2 cups boiling water
3 egg yolks (beaten)
2 teaspoons lemon rind (grated)
1-3 cup lemon juice
1 teaspoon butter

Blend sugar, corn starch and salt, stir into boiling water, cook and stir till thick and clear. Add egg yolks and cook for two minutes longer. Remove from stove and add lemon juice and rind, butter. Blend well, pour into baked pie shell and cover with meringue (beat 3 egg whites until stiff with 6 tablespoons fine granulated sugar). Brown in slow oven 325 degrees.

LEMON PIE

3 cups water
1 cup sugar
butter
1 lemon juice
peel
2-3 eggs
2 tablespoons cornstarch

SQUASH PIE

2 cups stewed and mashed Hubbard squash
1 cup granulated sugar
2 well-beaten eggs
1/2 teaspoon ginger
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/2 cup thick cream
1/2 cups sweet milk

Bake with one crust. Makes two pies.

LEMON CAKE PIE

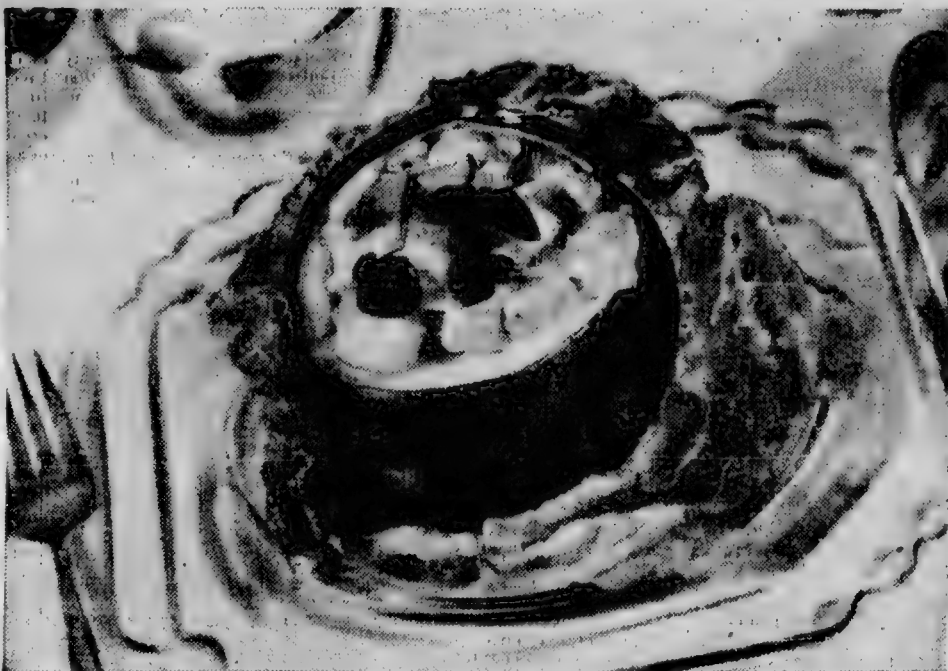
1 cup granulated sugar
1 cup sweet milk
2 eggs
1 tablespoon butter
2 tablespoons flour
juice and grated rind of 1 lemon

Add the stiffly beaten white of eggs lastly. Bake right in pie shell. Top with whipped cream if desired, good without.

PINEAPPLE PIE

4 cups grated, cooked pineapple, canned
2 tablespoons butter
4 tablespoons cornstarch
2 tablespoons lemon juice
1 cup sugar
2 tablespoons grated lemon rind
1/2 teaspoon salt

Blend cornstarch with melted butter; mix pineapple with lemon juice, sugar, grated lemon rind and salt. Combine the two mixtures



APPLE BASKET

MIXTURE—Apple, Dates and Bananas. (4 Salads.)

1 cup Diced Apples
1 cup Diced Bananas
1/2 cup Diced Celery

1/2 cup Date Strips
1/2 cup Cream Dressing

METHOD:

Select large apple—cut off top and core. Scoop out well. Make basket handle by cutting off one thin apple ring and cutting ring in half. Place either end in grooves cut at both sides on top of apples, in order to give handle effect. Fill centre of apples with mixture—garnish with cress.

and cook in double boiler until thickened. Fill previously baked and flour to thicken. Cook in a pastry shell and top with meringue, double boiler.

CREAM PIE

Line a pie pan with a rich crust and bake.

Filling. Heat a scant pint of milk, beat the yolks of two eggs. Mix together 1/2 cup sugar, 1/4 cup flour, dissolve in a little milk. Add this to the hot milk, then the yolks; a small piece of butter. Let thicken, but do not boil, then add extract. Cover with meringue from the whites of eggs and sugar.

BUTTERSCOTCH PIE

1 cup brown sugar
2 tablespoons butter
2 tablespoons cornstarch
2 cups milk
2-3 eggs

BUTTERSCOTCH PIE

1 tablespoon butter
1 cup brown sugar
2 cups milk
2 egg yolks
5 tablespoons flour (level)

Save white of eggs for top of pie. Melt butter and sugar, add

APPLE PIE FILLING

6 large apples
2 tablespoons granulated sugar
2 tablespoons lemon juice
1/2 cup walnut meats
3 tablespoons shortening
1 cup flour
5 tablespoons brown sugar

Slice apples in uncooked pie shell. Mix granulated sugar with lemon juice, sprinkle on top of apples, then sprinkle chopped nuts on top of sugar and lemon mixture. Mix shortening, flour and sugar together, then spread on top of apples. Cook for 1 hour in oven of 325 degrees.

Whenever possible, serve salad dressing separately and let the guests help themselves. Not only does the lettuce will when dressing is on it for a length of time, but there are so many varied ideas in regard to salad dressings that it is the safest way to do.

HINTS FOR THE HOUSEWIFE

(1) If lemons are warmed before squeezing more juice will be obtained.

(2) To prevent boiled frosting hardening add a pinch of cream of tartar.

(3) To prevent salt from lumping mix 1 teaspoon cornstarch with 6 teaspoons salt.

(4) Vinegar placed in boiling water prevents poached eggs from breaking.

(5) To make eggs whip better add a dash of salt.

(6) Sprinkle fine bread crumbs over loafs before placing in the oven and the jam will not boil over. The crumbs are not noticeable when cooked.

TO REMOVE CLINGING ODORS

The odors of strongly flavored foods sometimes linger on silverware even after a thorough washing. To eliminate, boil in water to which a generous amount of soda has been added.

Staber's PIONEER'S
PERMANENT WAVING



Finest Materials
Go Into Every

PROT-N-IZED
CREAM PERMANENT

Staber's for Beauty in Edmonton offer you the utmost in permanent waving with their famous PROT-N-IZED Cream Permanents. The latest equipment—finest materials and most important—the skilled experience play a big part in the success of every PROT-N-IZED wave. And remember, too—we do not try to sell you a higher priced wave when you enter our shop. Our big volume enables us to offer Prot-N-ized Cream Permanents at

Two Low Prices

\$2.00 \$2.95
and

Why Pay More?

MORNING SPECIAL

Hollywood Luxury Oil Shampoo and Personality
Finger Wave, for... **50¢**
Oil Manicures 33¢ extra.

10047 101A Ave. Ph. 26579

NO APPOINTMENT NECESSARY

(Just Around the corner from Kresge's)



PAINTS
VARNISH
ENAMEL

WALLPAPER

and all other home decorating needs... the most complete stocks in the city.

Your walls, woodwork, floors, are the background for your furnishings. Make them effective and beautiful by selecting papers suitable in design and coloring for each room. And, whether you want to paint a chair or a whole house you'll find the correct materials at MAUND'S... always at moderate prices.

Phone 26542

MAUND
PAINT & VARNISH
CO., LTD.

Edmonton's Leading
Wallpaper and Paints Store

You'll Find a
Better Choice

In

EATON'S
Modern Food
Market!

Everything in this modern food market is laid out for your convenience—you'll like the selections and the economical prices to be found.

The Carry and Save
Sections!

Visit these thrifty counters located in the Meat, Fruit and Pastry Sections—watch for the daily specials!

T. EATON CO.
WESTERN LIMITED

New Beauty for Your
Home With

Tropix
Venetian Blinds

Controlled lighting, new window beauty and service for years to come are possible with Tropix Venetian Blinds. Made right in our own factory, there are none better.

Call for estimates or send in your window measurements.

North West Tent
AND AWNING CO.

9921 Jasper Ave. Phone 22818

WE DO SELL FOR LESS

ARMY & NAVY
DEPT. STORE LTD. - 10117, EDMONTON

Fish Eggs

SHRIMP CREOLE

- 3 cups hot boiled rice
- 2 tablespoons fat
- 2 onions, sliced
- 4 stalks celery, chopped
- 1 tablespoon flour
- 1 teaspoon salt
- 2 cups tomatoes
- 2 cups peas
- 1 tablespoon vinegar
- 1 teaspoon sugar
- 1½ cups cooked shrimps
- 2 tablespoons chili powder
- 1 cup water

Cook the onions and celery until brown in the fat, add flour, seasonings and slowly add the water. Cook 15 minutes. Add tomatoes, peas, vinegar, sugar and shrimps. Continue cooking 10 minutes more or until shrimps are thoroughly heated. Mold rice either in cones or ring and surround with the shrimp creole. (Seven servings, ¾ cup).

SALMON PUFF

- 1 large tin salmon
 - 2 eggs
 - 2 cups cracker crumbs
 - salt and pepper
 - 2 cups hot milk
- Mix together and bake in buttered dish 25 minutes.

DEVILLED EGGS

Boil eggs hard and drop in cold water. When cold peel and cut oblong. Remove yolks and add to them:

- 1 teaspoon sugar
- 1 teaspoon mustard
- 1 teaspoon thick cream
- 1 teaspoon butter
- 1 teaspoon vinegar

salt and pepper to taste. Fill eggs with this mixture. This will do 8 eggs.

BAKED LUNCHEON OMELET

- 2 tablespoons butter
- 3 tablespoons flour
- 1 teaspoon salt
- ¾ teaspoon pepper
- paprika
- ¾ teaspoon grated onion
- 1 cup milk
- 4 well-beaten egg yolks
- 4 stiffly beaten egg whites

Melt butter, add flour and seasonings. add milk and cook, stirring until thick. Cool to lukewarm and add egg yolks. Fold in egg whites. Bake in ungreased casserole in moderate oven 350 degrees until top is firm, about 30 minutes.

BATTER FOR FISH

- 2 cups of flour
 - ¼ teaspoon baking powder
 - salt and pepper
 - 1 well beaten egg
 - 1 teaspoon melted butter
- enough milk of right consistency for coating

ROLLED BACON AND EGGS

Take 3 eggs, boil until quite hard. Then cut each into four, length-

ways. Cut 16 slices of bacon and put a bit of egg into each, and roll the bacon round in egg and bread-crumbs, and fry in fat till a nice golden brown.

SALMON SUPPER DISH

- 1 can salmon
- 4½ tablespoons flour
- ¼ teaspoon celery salt
- ¼ teaspoon pepper
- 3 cups milk
- parsley
- lemon
- cooked peas

Method: Drain salmon, remove skin and bones, put aside. Blend flour, seasoning with 4½ tablespoons melted butter, add milk gradually, cook until thickened, stirring constantly. Break salmon into large chunks; pour sauce over salmon. Serve with cooked peas and bread toast. Garnish with parsley and wedges of lemon. 4 to 5 servings.

SCALLOPED SALMON

Butter a baking dish, put in a layer of crumbs, then a layer of salmon, sprinkle with pepper and salt. Repeat until dish is almost full. Then add a good white sauce and bake in the oven until a golden brown.

SALMON LOAF

- 1 can salmon (small)
 - 1 cup sweet milk
 - 2 eggs
 - salt
 - pepper
 - butter
 - ¾ cup bread crumbs
- Cook 20 minutes.

FRIED OYSTERS

Select good size oysters, wash them carefully and dust with salt and pepper. Roll them in fine bread crumbs, then in slightly beaten egg diluted with a quarter cup of water to each egg. Roll in crumbs again and fry in deep fat which will brown a bit of bread in a minute, drain and serve with any desired sauce.

Desserts

APRICOT ROLL

Night before soak ½ pound dried apricots in just enough water to cover. In the morning, stew them in same water until soft, add sugar to taste (¾ to 1 cup), having, when done, as little liquid as possible, force through sieve. Make a rich biscuit dough of:

- 1 cup flour
- 2 teaspoons baking powder
- ¼ cup butter
- ¼ teaspoon salt
- 1-3 cup milk

Roll out dough, fill centre with apricot sauce, fold back, place on cookie sheet. Bake at 375 degrees for 20 minutes.

Sauce for Roll:

- ¼ cup butter
- ¼ cup powdered sugar
- ¼ cup apricot sauce

Add gradually. Serve over roll.

FRUIT CHARLOTTE

- 1 tablespoon gelatin
- ¼ cup cold water
- 1 cup boiling water
- ½ cup orange juice
- 1 cup fresh sliced fruit
- ¼ cup sugar
- 1 egg white beaten stiff
- ½ cup whipped cream

Soak gelatin in cold water, dissolve in boiling water, add orange juice and sugar. Set aside to cool; then pour over sliced fruit. Put away to partially set. Add beaten egg, whipped cream. Turn into mold to set.

APPLE ROLLS

Make dough like pie crust, using little less shortening. Roll nearly ½ inches in thickness; spread well with good tart apples, chopped not too fine, roll and pinch edge well down, cut cross-ways into about 1½ inch rolls and put flat side down in a buttered bake tin, put a small piece of butter on each roll and

bake in a moderate oven. To be eaten with a sauce.

Sauce for Apple Rolls: 2 or 3 tablespoons of flour, wet in little water and well mixed. Stir slowly into pint of boiling water. Sweeten to taste, add a little vinegar or lemon juice.

FLUFFY RICE DESSERT

½ cup rice cooked till tender in boiling salted water. Drain and rinse in cold water. When cold add 1 cup of pineapple cut in small pieces. Whip ½ cup cream till thick and fold into rice mixture. Pile in sherbet glasses and top with whipped cream and a maraschino cherry or piece of jelly. Set in refrigerator till ready to serve.

ORANGE BAVARIAN CREAM

Materials:

- ½ box gelatin
- ½ cup cold water
- 4 oranges
- boiling water
- sugar
- cracked ice
- 2 cups cream

Preparation: Soak the gelatin in cold water for ½ an hour. Take the juice of the oranges and add half the grated peel of 1. Add

sufficient boiling water to make two cups. Sweeten to taste and while hot add the gelatin. When thoroughly dissolved set in a pan of cracked ice to cool, stirring from time to time. Whip the cream until very stiff and when jelly begins to thicken add it by degrees to the cream stirring briskly until well mixed, then mold.

FRESH STRAWBERRY DELIGHT

Use 1 quart of berries and 3 cups of sugar. Wash and clean berries; put in kettle with 1 cup of sugar; start to boil slowly to make juice, then boil hard; then add another cup of sugar and boil hard, then third cup and boil down; then let stand in crock for 3 days and can cold. Delicious with ice cream. Keeps well all winter if put in jars.

Insure Your Way of Life. Buy Victory Bonds.

BETTY LOU
DRESSES AND SPORTSWEAR
Edmonton's Smart Upstairs Shop
(Upstairs) 10158 Jasper Ave.

Fine Quality...

NOURISHMENT and ECONOMY
in these outstanding favourites



The best results in cooking can only be obtained by using the finest ingredients—That's why good cooks depend upon the proven quality of these famous products.

CROWN BRAND SYRUP

A pure, nourishing table syrup with delicious flavour. An excellent sweetener for use in cooking or baking.



CANADA CORN STARCH

Always dependable for making delightful custard desserts, blanc-manges or pie fillings, or for any purpose for which corn starch is used.



MAZOLA

THE IDEAL SALAD & COOKING OIL
For making mayonnaise or salad dressing. Mazola is unsurpassed—and is unequalled for deep frying or sauteing.



Famous Products of
The CANADA STARCH COMPANY Limited

FREE: Write now for the booklet "Baking Secrets". Enclose a Crown Brand label and send to: Dept. E Canada Starch Home Service, P.O. Box 129, Montreal, P.Q.

SAVE HERE

Edmonton Housewives Enjoy Shopping at
ZELLER'S. Check these Special Values!

Fancy TEA TOWELS

Printed Cotton, Green and Red, tubfast. Easily Laundered. **25c**

BREAD and CAKE TINS

Bright shiny pans produce improved baking results. **19c**

Glasbake Ware 25c to 89c

Casserole, Pie Plates, Cake and Pudding Dishes—Guaranteed against heat breakage

HOUSEDRESSES

"Printex" Frocks sold exclusively by Zeller's. Tubfast—smocked trim—buttons. front or back **\$1.15**

Bath Towels

Colored Terry or Jacquard cloth towels in stripes, checks and fancy designs **35c**

Aprons

Smartly styled aprons of flowered prints—some with organdy trims **35c**

Table Lamps

Lovely Lamps with porcelain base and parchment, spun or silk shades. See our assortment **\$2.89 to \$5.98**

TABLE OILCLOTH

Various colors and patterns, 48" wide. Yard **39c**

SHOP AT

ZELLER'S

IT PAYS!

ZELLER'S (ALTA) LTD.



MIRRORS

Reflect New Beauty To Your Home!

A lovely new Mirror adds charm to your room. Select a mirror from the modern trends we have on display.

We Specialize in
• RE-SILVERING
• PHOTO FRAMES
• PICTURE FRAMES
• GREETING CARDS

Capital Glass Works, Ltd.

9812 Jasper Avenue

DYEING

OF THE HIGHEST QUALITY
AT TRUDEAU'S

You may transform your Wardrobe or your Drapes and Curtains with our Quality Dyeing Service.

Phone 23431

Men's Suits hold their crease longer, because we use an exclusive process only available in Edmonton at

TRUDEAU'S

10050 103 Street

Meats

HAMBURG SURPRISE

- 2 lbs. hamburger
- 2 onions, chopped fine
- sage
- salt and pepper to taste
- 2 eggs

Shape in balls and put in buttered dish and cover with 1 can tomatoes and cook slowly about one hour.

LEFTOVER MEAT, VEGETABLE LOAF

- 3 cups leftover meat
- 1 cup celery
- 1 cup onions (raw)
- 1 cup Irish potatoes
- 2 eggs
- 1 cup carrots
- 1/2 teaspoon red pepper
- 1 teaspoon pepper
- 2 teaspoons salt
- 1 cup milk

Put meat and vegetables through meat grinder. Add pepper and salt. Run through meat grinder again (this makes the loaf of a light texture), then add eggs and milk and mix well. Pack into loaf pan and bake one hour at 350 degrees F. Serve with tomato or mushroom sauce.

BREADED VEAL CUTLETS

- 2 pounds veal round
- 2 tablespoons water
- salt and pepper
- 6 tablespoons fat
- 1 cup cornflake crumbs
- 1 cup milk
- 1 slightly beaten egg
- one 10 1/2-ounce can condensed cream of mushroom soup

Cut veal in individual servings; season, dip into crumbs, then in egg mixed with water, and again in crumbs. Brown in hot fat, pour over milk mixed with soup, cover. Bake in slow oven 300 degrees F. 1 hour. Serves six.

STEAK AND KIDNEY PIE WITH VEGETABLES

- 1 pound round steak
- 1 beef kidney or 1 pound lamb kidneys
- 1 medium onion, cut fine
- 1/2 cup diced celery
- 3 carrots, cut in small pieces
- 2 potatoes, cut in small pieces

Dip steak in flour which has 1/2 teaspoon paprika and salt according to one's own taste, mixed in it. Brown in small amount of hot fat. Add kidneys which have been diced, soaked in salt water and drained well. Brown these too. Add vegetables (except potatoes), add enough water to cover and simmer very slowly for 1 hour; add potatoes, simmer until meat is very tender. Add more water if necessary for plenty of good gravy but not too much to make it

watery. Thicken very slightly. Place in casserole and cover with rich pie crust with enough slashes in it to allow steam to escape. Bake about 25 minutes in moderate oven. 375 degrees. May be baked in individual casseroles.

FRONTED LAMB LOAF

- 1 1/2 tablespoons unflavored gelatin
- 1/2 cup of cold water
- 1 10-ounce can of condensed tomato soup
- 1 cup water
- 1 3-ounce package of cream cheese
- 1/2 cup of mayonnaise
- 2 teaspoons prepared mustard
- 2 tablespoons lemon juice
- 2 cups cooked ground lamb

Soften gelatin in 1/2 cup of water. Heat tomato soup and water; add gelatin and softened cheese. Stir until dissolved and cool until almost set; add remaining ingredients; mix. Chill until firm in mold garnished with stuffed olive slices. Serves 8 to 10.

BEEF AND NOODLES

Cut up small about 3 pounds beef, roll in flour and brown in hot fat. Add 2 chopped onions; cover with boiling water and let simmer 2 or 3 hours, then add 2 cups of noodles. Be sure and have enough water to cook good for about 15 minutes. Pour out in your serving dish and sprinkle grated cheese all over the top.

MEAT PIE

Cut left over steak or any other cooked meat into pieces. Cover with boiling water with small onion and cook 1 hour on low flame. Thicken with a paste of flour and milk and salt and pepper to taste. Parboil potatoes for 10 minutes in salted water. Cut in small pieces, put in greased baking dish. Cover with a baking powder biscuit dough and bake at 450 degrees F. for 30 minutes. Cut a large cross in the baking powder biscuit dough to let the gases escape.

PORK CHOPS AND BAKED BEANS EN CASSEROLE

- 1 1/2 pounds of pork chops
- 1/2 pound of bacon
- 1 large can of baked beans
- 1 teaspoon sugar
- 1/2 cup of tomato catsup

Fry the pork chops until they are nicely browned. Pour baked beans over the chops; add sugar and catsup and mix together lightly. Pour into a greased casserole dish and cover with strips of bacon. Bake in a moderate oven (350 degrees) for 20 minutes. Serves 6.

BAKED PORK CHOPS

Dip chops in flour, put in frying pan with hot grease, salt and pepper. Brown, then put in baking dish, pour gravy over chops. Add can of peas from which liquid has

been drained, pour over all can of tomato soup. Bake in oven until done; nice with baked or creamed potatoes.

VEAL LOAF

- 1 veal knuckle
- 2 pounds lean veal
- 1/2 cup of onion, sliced
- 1/2 cup of carrot, sliced
- 1-3 cup of celery, sliced
- 1 spray of parsley
- 1/2 teaspoon of peppercorns
- 1 1/2 teaspoon of salt
- 1 cayenne pepper
- 3 hard cooked eggs
- 1 tablespoon parsley, minced

Put the bone, meat and vegetables and peppercorns in a soup kettle and cover with boiling water. Cook slowly until the meat is tender. Remove the meat from the stock. Continue cooking the stock until it is reduced to 1 cup. Strain. Grind the meat finely; add the salt and cayenne pepper. In the bottom of a small loaf pan arrange slices of hard cooked egg. Pack in a layer of meat, then a layer of thinly sliced eggs sprinkled with minced parsley. Cover with remaining meat. Pour the strained stock over the meat. Press down firmly and chill for several hours.

TOAD IN THE HOLE

- 1 lb. beefsteak, cut up small
- 1/2 cup of flour
- 1 pint of milk
- 1 egg
- salt and dripping

Mix as for Yorkshire pudding. Pour a layer in a tin with hot fat. Bake until this is set and then the meat seasoned with salt and pepper,

Candy

CREAMY FUDGE

- 4 cups brown sugar
- 1 cup milk
- 1/2 teaspoon vinegar
- 1 teaspoon vanilla
- 3 tablespoons butter

Cook sugar, milk and butter to soft ball stage. Remove from fire, add vinegar and vanilla. Put out to cool. When almost cold, beat. Put in buttered pan.

PEANUT BRITTLE

- 2 cups sugar
- 1 quart unshelled peanuts

Shell peanuts, remove brown skins, roll fine. Put sugar in frying pan and stir constantly until melted into a syrup; add peanuts. Keep stirring all the time to prevent bubbles from forming. Mix thoroughly; turn at once on a buttered plate. Mark in squares or break when cold.

FIGS IN BLANKETS

- 1 pound hamburger
- 1 chopped sweet red and sweet green pepper
- onion if desired
- salt and pepper to taste

Make small thick patties and roll each one in a raw cabbage leaf and place in pan. Over this pour 1 large can tomato soup and let simmer for 1 hour. Fasten cabbage with toothpicks.

FUDGE

- 1 cup white sugar
- 1 cup brown sugar
- 1/2 cup milk
- 1/2 cup chopped nuts
- 2 ounces unsweetened chocolate
- 1 tablespoon butter
- 1 tablespoon corn syrup

Boil until it forms a solid ball in glass of water. Beat until thick.

WALNUT DROPS

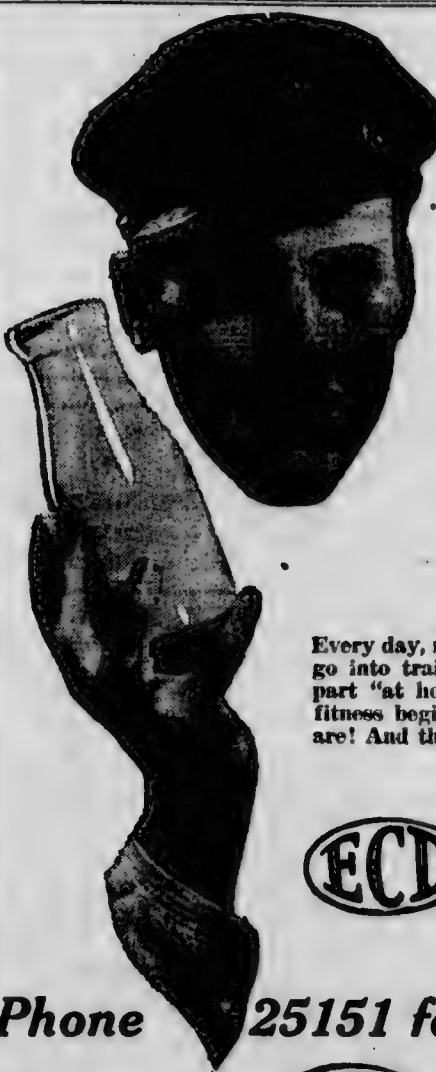
- 1 1/2 cups brown sugar
- 1 1/2 cups butter
- 2 eggs
- 1 teaspoon vanilla
- 3 1/2 cups flour
- 1 teaspoon cream of tartar
- 1 teaspoon soda
- 1 cup chopped nuts

Drop on pan and flatten with fork dipped in milk and bake about 10 minutes at 350 degrees F.

PECAN PANACHA

- 3 cups brown sugar
- 1 cup milk
- 1 1/2 cups pecans
- 2 tablespoons butter
- 1 1/2 teaspoons vanilla

Place sugar and milk in saucepan and heat slowly, stirring until sugar is dissolved; then boil, without stirring until mixture forms a soft ball when tested in cold water. Remove from fire, add butter. Cool to lukewarm, then beat until thick and creamy; add vanilla and nuts and mix thoroughly. Pour into buttered pans and when cold, cut into squares.



National Fitness
Begins at Our
Dining Table

Drink



MILK

Every day, more and more thoughtful men and women go into training. There must be no flinching on our part "at home" due to physical weakness! National fitness begins at our dining tables. What we eat, we are! And the nearest to perfect of all foods is MILK!

Today, our farmers are working from dawn to dusk to keep up a continuous supply of milk. That is their part—a big part—in our winning effort. For in milk is a supply of carbohydrates, proteins, vitamins and minerals—needed daily by young and old. No other food supplies so much strength and energy in such generous measure. MILK is body-building! Protective! Economical! Drink three glasses daily and keep really fit.



Phone 25151 for Delivery Service

INSIST
ON



QUALITY
PRODUCTS

- MILK
- CREAM
- ICE CREAM

THE EDMONTON
CITY DAIRY
LIMITED



HEDLUND'S



- MEAT BALLS
- QUICK DINNER
- LUNCH LOAF
- STEAK and MUSHROOMS
- STEAK and ONIONS
- ROAST BEEF and GRAVY
- SANDWICH SPREADS
- SOUPS (Seven Varieties)

Many More Delicious Dishes

"JUST HEAT IT... AND EAT IT"

CARPETS AND RUGS
CLEANED

By Most Modern Methods

Our Expert Workmen Clean Axminster, Wilton, Donegal and Oriental Rugs by the Most Modern Methods.

We Also Clean Silk Net Curtains, Drapes, Slip Covers, Elderdowns and Upholstered Furniture.

Call Us for Prices.

Phone 23431

TRUDEAU'S

Tarts

DATE TARTS

Take 2 lbs. of dates and cook with 1½ cups sugar first, then mix up the following: 1 cup sugar, 1 cup coconut, 1 egg, pinch of salt, a little milk. Put a spoonful of the cooked date in the shells for tart, then a spoonful of coconut mixture on top of the date. Bake about 15 to 20 minutes or until brown.

SOUR CREAM TARTS

1 egg
1 cup sour cream
1 tablespoon flour
1 cup sugar
1 cup raisins
flavor

Boil till thick, stirring constantly. Put in unbaked tart shells and bake in moderate oven.

COCOANUT TARTS

2 eggs
2 cups brown sugar
1 cup coconut
1 cup raisins
1 cup currants
vanilla
½ cup milk
½ cup flour
1 tablespoon butter

Line gem pans with pastry and fill with batter. Bake in moderate oven 350 degrees F. for 15 to 20 minutes. This makes 18 tarts.

BUTTER TARTS

2 eggs
1 rounded tablespoon butter
1 cup cooked raisins
1 tablespoon cornstarch
1 cup brown sugar

Beat all together then put in paste lined tins.

BUTTER TARTS

2 eggs
2 cups brown sugar
1 tablespoon butter
1 teaspoon vanilla
2 cups raisins or currants
(omit if desired)

2 tablespoons milk or water
Beat eggs, add sugar, butter, vanilla, fruit and milk. Bake in tart tins with uncooked pastry in hot oven for about 15 minutes.

COCOANUT TARTS

2 cups brown sugar
2 eggs
2 cups coconut
3 tablespoons water
2 tablespoons flour
1 tablespoon butter
2 tablespoons vanilla

Cream sugar, eggs, butter; add water, flour and vanilla, then add coconut. Put in uncooked tart shells. Bake in a hot oven about 400 degrees.

GENEVA TARTS

1 lb. of sugar
4 eggs
1½ teaspoons baking powder
½ pint milk
7 ounces of lard

flavoring flour

You make these same as cookie dough. Put a teaspoon or more in a pan at a time and mark with a cross stick. Put jelly on top and bake.

CHEESE TART FILLING

1 egg
1 cup brown sugar
2 tablespoons milk
1 cup raisins
1 tablespoon butter
vanilla

TAFFY TARTS

1 cup brown sugar
1 cup golden syrup
1 cup raisins
2 eggs
4 tablespoons melted butter
flour

Method: 1. Beat eggs, add sugar, syrup, butter and raisins. 2. Line tart tins with pastry and place 1 teaspoon of mixture in each tin. 3. Bake in hot oven of 450 degrees for 15 minutes.

CHEESE TARTS

1 egg
2 cups brown sugar
½ cup raisins
½ cup nuts chopped
1 teaspoon vanilla
egg size butter

Mix well and cook in shells

HONEY TARTS

2 eggs
1 cup honey
1 cup brown sugar
a little nutmeg

Beat all together. Make a pie paste, line tart tins and bake. Oh so good.

BUTTER TARTS

1 cup granulated sugar
2 eggs
butter size of an egg

Beat these together and add a teaspoon of vanilla. Finally add 2 cups of the small raisins or currants. This is enough to fill 2 dozen tarts.

BUTTER TARTS

1 cup sugar
¼ cup butter
2 eggs
1 cup currants or seedless raisins
1 teaspoon vanilla

Cream butter, add sugar and mix well, add eggs, well beaten, fruit and flavoring. Line patty tins with pie paste, fill with the mixture and bake in a moderate oven.

Warm the sugar slightly before adding fruit juice when making jelly.

SEE The Newest Creations

Right from Mademoiselle

BETTY LOU

Dress and Sportswear Shop
(Upstairs) 10158 Jasper Ave.

Sandwiches

SALMON SANDWICHES

1 large can red salmon
1 large spoon vinegar
salt and pepper

Put between sliced, soft, white buttered bread.

SANDWICH SPREAD

1 can tomatoes, large
1 medium onion
1 cup white sugar
2 tablespoons salt
¼ cup flour
½ can pimientos
2 tablespoons dry mustard
½ cup vinegar

Cook tomatoes and onions till tender, add other ingredients except pimientos. Cook slowly, constantly stirring. Before taking off stove add pimientos. (Smooth mustard, add flour and sugar, with vinegar). This keeps well.

CHEESE SANDWICH

1 slice cheese. Toast 2 slices white bread and butter them real hot, put cheese between, while hot.

DEPRESSION SANDWICH

2 slices of soft white bread and butter, 1 slice baloney. Sliced onion, salt, pepper and a little mustard.

EGG SANDWICH

1 egg, well beaten
1 small chopped onion
salt and pepper
a little milk

Mix all together and fry in a little butter. Fry each side. Put

between 2 slices buttered brown bread.

SALMON NUT TEA ROLLS

Flake 1 cup (½ lb.) canned salmon, add ¼ cup mayonnaise, season, blend into smooth paste. Cut 18 very thin slices of bread, cut off crusts, spread each slice with salmon mixture, and roll like tiny jelly roll. Cut each roll in half if shorter ones are desired. Coat each with cream cheese (moistened with milk) and chopped nuts. Makes 18 long or 36 short rolls.

BAKED BEANS

Two pounds of beans soaked overnight, cover with water, drain and put on fresh water to cover. Add ½ or teaspoon of soda put on stove and let come to boil, drain, and then about three tablespoons of syrup. 4 tablespoons of vinegar, 1 teaspoon of mustard, 1 cup of brown sugar, ½ bottle of catsup, salt and pepper, put water on, add to it from time to time. Fry some bacon, about half done put in beans and bake.

Yes, we **FILL**

PRESCRIPTIONS

● We emphasize that word **FILL** because of the completeness of our service. No half-way measures here. First, we employ only skilled, registered pharmacists; second, we make sure of fresh, potent drugs; third, we follow the Doctor's directions exactly

as written on the prescription blank he gives to you. And, finally, we make certain that every prescription is properly priced. It costs no more—often less—to have us **FILL** your prescription!

SMITHS DRUG STORE LTD.

10166 101st St. Phone 21591

A Familiar Phrase to Thrifty Home-Lovers!

**STERLING
BETTER
VALUES!**



**Featured
Weekly
at the
Sterling**

It is the business of Sterling Furniture Ltd. to make houses HOMES. For more than seven years now, more and more people have turned to this growing firm for assistance and advice.

STERLING BETTER VALUES are a weekly offering to thrift loving people of Edmonton and District. In these exceptional values, Sterling offers fine quality furniture of nationally known names at prices that are true values in every sense. Plan to see Sterling's BETTER VALUES before you make your furniture purchase. It will prove well worth your while!

STERLING FURNITURE LTD.

CORNER JASPER AVE. AND 98 ST. PHONE 21666

"Out of the High Rent District to Save You Money!"

For A Lasting Impression Of A Lovelier You!

Have a Luxurious New

Permanent
done by

Muckleston's

Only Expert Operators
Give Permanent Waves

Phone 27651

MUCKLESTON'S

Barber Shop and Beauty Parlor

10328 JASPER AVENUE



WE DO SELL FOR LESS

ARMY & NAVY

DEPT. STORE LTD. - 101ST EDMONTON

Cakes

OATMEAL DATE CAKE

$\frac{1}{2}$ cup butter or other shortening
1 cup brown sugar
1 teaspoon baking soda dissolved in two teaspoons hot water
 $1\frac{1}{2}$ cups rolled oatmeal
 $1\frac{1}{2}$ cups flour
 $\frac{1}{2}$ teaspoon salt

Filling: $\frac{1}{2}$ lb. dates, 1 cup hot water, $\frac{1}{2}$ cup brown sugar. Cook until thick. Cream the butter, add sugar, flour, oats, salt and soda. This makes a very stiff batter. Divide mixture and spread $\frac{1}{2}$ on bottom of pan. Place filling on layer of mixture and then spread remaining half of mixture on filling. Bake in a moderate oven 350 degrees F. for 30 minutes. Cut when cool. No icing required.

LAYER CAKE

1 cup sugar
2 eggs, beat light
1 cup flour
1 teaspoon baking powder
pinch of salt
1 teaspoon lemon extract
Boil $\frac{1}{2}$ cup of milk and 1 teaspoon butter. Pour over mixture boiling hot. Bake in layers. Make soft icing.

SPONGE CAKE

Yolk of three eggs
 $\frac{1}{2}$ cups cold water
Beat until it makes a quart. Sift $1\frac{1}{2}$ cups sugar into egg mixture and beat eight minutes. Put in $1\frac{1}{2}$ cups of flour which has been sifted five times with 1 tablespoon baking powder and a pinch of salt. Fold in egg whites. Bake in 325 degrees F. for one hour.

TOMATO SOUP CAKE

Put 1 teaspoon of baking soda in a can of tomato soup. Let stand while you cream $\frac{1}{2}$ cup butter, 1 cup sugar, 1 egg. Then mix together with 2 cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ cup raisins, 1 teaspoon cinnamon, $\frac{1}{2}$ teaspoon cloves.

BANANA CAKE

1 cup granulated sugar
 $\frac{1}{2}$ cup butter
2 eggs
 $\frac{1}{2}$ cup sour milk
1 teaspoon baking powder
3 mashed bananas
2 cups flour
a little salt.

BANANA CAKE

1 large cup granulated sugar
1 large egg
1 small $\frac{1}{2}$ cup shortening cream together
1 cup sour milk
1 teaspoon soda
1 heaping teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
 $1\frac{1}{2}$ cups flour
1 large banana or 2 small ones mashed in separate dish and added last, 1 teaspoon vanilla

ROLL JELLY CAKE

3 eggs, well beaten
1 cup of granulated sugar
3 tablespoons of sweet milk
1 cup of flour
1 teaspoon of baking powder
1 teaspoon of vanilla

Bake, spread with jelly and roll.

SPANISH CAKE

$\frac{1}{4}$ cup butter
1 cup sugar
2 eggs
 $\frac{1}{2}$ cup milk
 $1\frac{1}{2}$ cups flour
2 teaspoons baking powder
1 teaspoon cinnamon
Beat egg yolks separately, also whites. Mix ingredients in order given. Bake in shallow tins and spread between and on top with caramel frosting.

QUEEN ORANGE CAKE

$\frac{1}{4}$ cup bread flour
 $\frac{1}{4}$ cup corn starch
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
4 egg yolks
1 cup sugar
grated rind of one orange
 $\frac{1}{4}$ cup orange juice
4 egg whites
Sift together: flour, corn starch, baking powder and salt. Beat egg yolks until light, add gradually $\frac{1}{4}$ cup sugar, beating thoroughly. Add orange rind and juice. Bake in ungreased pan $8\frac{1}{2} \times 3\frac{1}{4}$. Temperature 325 degrees F. Time, 45 minutes

LAYER CAKE

1 cup white sugar
1 large tablespoon butter
2 eggs
1 teaspoon vanilla
2 teaspoons baking powder
1 cup milk
2 cups flour
Can be baked in loaf pan as well as layer tins.

ORANGE CAKE

2 eggs
1 cup granulated sugar
 $\frac{1}{2}$ cup shortening
1 teaspoon vanilla
juice and rind of 1 orange
1 cup milk
2 teaspoons baking powder
 $2\frac{1}{2}$ cups flour
Bake in a moderate oven for 20 minutes

COCOANUT LOAF CAKE

1 cup sugar
1 cup milk
 $\frac{1}{4}$ cup cocoanut
 $\frac{1}{2}$ cups flour
1 egg
2 teaspoons baking powder
2 tablespoons butter

Mix butter, egg and sugar, then add milk, sifted flour and baking powder. Then add cocoanut and bake in quick oven.

DREAM CAKE

$\frac{1}{2}$ cup butter
 $\frac{1}{4}$ cup brown sugar
1 cup flour
Mix altogether and spread on a well greased pan. Cook in oven 325 degrees F. for 10 minutes until slightly brown, cover with $1\frac{1}{2}$ cups brown sugar, 1 cup cocoanut, $\frac{1}{4}$ teaspoon salt, 2 eggs, 2 tablespoons vanilla, $\frac{3}{4}$ cup chopped nuts. Bake in oven 325 degrees F. for 25 minutes

RITZ ICE BOX CAKE

1-3 cup butter
 $1\frac{1}{2}$ cups powdered sugar
1 cup strawberries
 $\frac{1}{2}$ cup nuts
2 egg whites
30 vanilla wafers
whipping cream
Cream butter with sugar. Add nuts and berries. Fold in stiffly beaten egg whites. Line loaf cake pan with wafers. Cover with fruit and nuts. Repeat layer, having wafers on top. Chill for 3 or 6 hours. Serve with whipping cream

Salmon Steaks Are Delicious

SALMON STEAKS WITH ANCHOVY SAUCE

The salmon should be cut into steaks or slices $\frac{1}{2}$ inch thick, season with salt and sprinkling of paprika. For cooking 4 slices allow 2 oz. butter. Put butter in pan when very hot, put in salmon steaks, brown lightly on both sides, then cook on slow fire for about 20 or 25 minutes, turning once or twice. A few minutes before serving melt another 2 oz. butter in small saucepan, and when hot add 12 fillets of anchovy (anchovies in oil), finely chopped. Stir continuously with wooden spoon until anchovies are well mixed with butter, pour over salmon steaks, surround with potatoes and sprinkle the whole with chopped parsley.

BISHOP'S CAKE

3 eggs beaten
1 cup granulated sugar
 $1\frac{1}{2}$ cups flour
 $1\frac{1}{4}$ teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ lb. chocolate
2 cups walnut meats
1 cup dates
1 cup candied cherries
Combine eggs and sugar. Sift dry ingredients, cut chocolate, add with nuts and fruit to flour mixture, fold into egg mixture. Pour into greased loaf pan. Bake $1\frac{1}{2}$ hours.

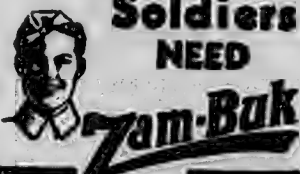
BANANA CAKE

$\frac{1}{2}$ cup butter (scant)
1 cup sugar
1 egg
2 tablespoons milk
 $1\frac{1}{2}$ cups flour
1 teaspoon baking powder
1 teaspoon soda
1 cup mashed banana
vanilla

Cream the butter, add sugar, egg and milk. Add soda to mashed banana and add to mixture. Sift flour and baking powder. Add vanilla.

SONNY'S PLAIN CAKE

$\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup sugar
1 egg
 $1\frac{1}{2}$ cups pastry flour
2 teaspoons baking powder



**Soldiers
NEED**

Zam-Buk

Include a Box in
your NEXT Parcel

Zam-Buk quickly soothes and
heals Sore Feet, Blisters, Chafing,
Chapped Skin, Scratches and
Athlete's Foot.

$\frac{1}{2}$ cup milk
 $\frac{1}{2}$ teaspoon vanilla
 $\frac{1}{2}$ teaspoon salt

Cream butter, add sugar gradually, separate white and yolk of egg, beat yolk till thick and lemon-colored, add to creamed butter and sugar. Sift together remaining dry ingredients, add these alternately with milk, beating thoroughly flavor with vanilla, beat egg white till stiff and fold into batter. Bake 45 minutes at 350 degrees F.

BANANA CAKE

2-3 cup shortening
 $1\frac{1}{2}$ cups sugar
2 eggs
1 cup mashed bananas
4 tablespoons sour milk
2 cups flour
1 teaspoon soda

$\frac{1}{2}$ cup chopped walnuts

Cream shortening, add sugar gradually and cream again; add unbeaten eggs, one at a time beating thoroughly after each addition; add mashed bananas with sour milk. Stir well; put in dry ingredients and bake in hot oven 375 degrees 20 to 25 minutes. This makes two layers.

NUT CAKE

$\frac{1}{2}$ cup butter, cream well
 $1\frac{1}{2}$ cups granulated sugar
 $\frac{1}{2}$ cup milk
2 cups flour, sifted
4 whites of eggs
1 cup walnut meats, chopped
3 teaspoons baking powder
1 teaspoon vanilla
1 cup shredded cocoanut

SAVING NOW
KRESGE'S Where Everybody Saves!

Knee-Action Peeler, Shredder and Slicer

Cut right or left hand. Used like a knife **20c**

Juicer and Corer

Extracts and strains Juices quickly. Also cores Apples, Tomatoes, etc. **20c**

Sanitary Food Covers

Made to help the housewife. For covering food, salads, mixing bowls, pie plates, etc. Keeps contents fresh **5c to 29c**

Cooking Utensils

Aluminum, Enamel and Tinware, plain and colored. Priced so that you can have every size you need **5c to 29c**

Paring Knives

In best quality stainless steel. A large selection to choose from **15c to 29c**

Table Oilcloth

Attractive range of hues and patterns. Per quarter yard 10c YARD, **39c**

Glasbake

Guaranteed heat resisting oven glassware. The newest convenience popularly priced. Improves baked goods—lessens dishwashing—for baking—for serving 2 for **15c to 29c**

KRESGE'S

10137 101 Street

PROTECTION

From Fire and Theft
For Your Valuable

War Savings Bonds,
Certificates, Policies
and other documents

**SAFETY
DEPOSIT
BOXES**

Our Rates are as
low as \$3.00 per year

THE

Canada Permanent Trust Co.

10126 100 Street H. L. Spunkle, Mgr. Phone 28226

CHEESE
at it's
BEST!

Use the Three Leaders...

★ Goldenloaf ★ Spredeasy
and Palm Cheese

The "Three Leaders" are Favorites with good cooks everywhere. Dozens of Recipes in The Bulletin Cook Book require tasty cheese... use the Best and Ensure Success!

BURNS & CO., LTD., EDMONTON



GOLDENLOAF... Creamy,
Rich... It's Delicious



SPREDEASY... soft, creamy,
full flavored—A Real Treat



PALM... mild flavored and
a general favorite

Cakes

PUT-UP DATE CAKE
pour 1 cup boiling water
over 1½ cups chopped dates
½ teaspoon soda
1 cup white sugar
2 tablespoons butter or lard
2 eggs
little salt
2½ cups flour sifted
1 teaspoon baking powder
½ cup cut-up nuts or seed-
less raisins
Bake slow in thick pan 1 hour.

BOOSE CAKE
cook 1 cup raisins in one
cup of water 5 minutes
drain water off to ½ cup.
If not ½ cup add water
to make ½ cup
1 cup granulated sugar
½ cup shortening
1 teaspoon soda in water
½ teaspoon salt
cinnamon
nutmeg
cloves
1½ cups flour
Mix altogether, then add 1 egg
to mixture and beat good. Cook
in deep dish for one hour in slow
oven.

TOMATO SOUP CAKE
1 can tomato soup
1 teaspoon soda, mix well
½ teaspoon salt
1 cup sugar
1 cup raisins
½ cup nuts, chopped fine
2 cups flour
1 teaspoon baking powder
½ cup lard
1 teaspoon cassia
1 teaspoon nutmeg
1 teaspoon cloves
icing for Tomato Soup Cake.
1 box cheese
1 cup icing sugar
vanilla

SPICE CAKE
½ cup shortening or fat
1½ cups of brown sugar
2 teaspoons of cinnamon
1 teaspoon of cloves
1 teaspoon of nutmeg
½ teaspoon salt
1 teaspoon of vanilla
2 eggs
1 cup sour milk
2½ cups of flour
1 teaspoon of soda
1 teaspoon baking powder
1 cup of raisins
½ cup nuts
Cream fat and sugar for two min-
utes. Add remainder of the in-
gredients. Pour into two pans. Bake
for about 30 minutes.

DREAM CAKE
1 cup flour
½ cup shortening
2 heaping tablespoons icing
sugar
Mix as for pie crust, press in
greased pan 8x10 inches. Cook
10 minutes slowly, let cool. Then
pour following mixture over the
top and bake half an hour:
2 eggs, beaten lightly
1 cup chopped nuts
1 cup coconut
1½ cups brown sugar
2 heaping tablespoons flour
½ teaspoon salt
½ teaspoon baking powder
vanilla

APPLE SAUCE CAKE
1½ cups apple sauce
1 cup sugar
½ cup butter
2 cups flour
2 teaspoons soda in 2 table-
spoons hot water
1 cup raisins
1 teaspoon all-spice and nuts

MOTHER'S DAY CAKE
2 cups sifted flour
2 teaspoons double-acting
baking powder
½ teaspoon salt
2-3 cups butter
2 cups sugar
6 eggs, well beaten
4 tablespoons milk
1 teaspoon vanilla
Sift the flour once, measure, add
baking powder and salt and sift
three times more. Cream the but-
ter thoroughly, add the sugar and

Try Him With Dad's Delight

Toast round slice of whole
wheat bread on one side.
Spread plain side with may-
onnaise. Cover with a thick
slice of peeled tomato, then
with two strips of broiled ba-
con and a slice of old English
cheese. Place under low
broiler and heat until cheese is
melted. Garnish with green-
gauge plums.

Before you begin to make
any kind of sandwich you
must cream the butter. Let it
stand in a warm kitchen until
softened, but not the least bit
runny. Then beat with a slot-
ted spoon or a Dover beater
until light and creamy. This
butter spreads like cream and
becomes firm again in the re-
frigerator during the chilling
of the sandwich. Well-cream-
ed butter, spread evenly over
bread, prevents the bread from
soaking because the butter
hardens and forms a moisture-
proof coating.

beat until light and fluffy. Add the
vanilla. Add eggs and beat thor-
oughly. Add flour alternately with
the milk, a small amount at a time,
beating until smooth after each
addition. Bake in a greased pan
15x9x2 inches at 350 degrees F. for
about 30 to 45 minutes.

APPLE SAUCE CAKE
1 cup cold apple sauce
1 cup sugar
½ cup butter
1 egg
1 teaspoon soda dissolved in
a little hot water
1 cup chopped raisins
1 teaspoon cinnamon
½ teaspoon cloves and nutmeg
pinch of salt
2 cups flour

MINCEMEAT SPICE CAKE
1-3 cup shortening
1 cup light brown sugar
2 eggs, save 1 white for icing
½ teaspoon salt
½ cup moist mincemeat
½ cup chopped nut meats
½ cup sour milk
1½ cups flour
1 teaspoon soda
1 teaspoon cinnamon
½ teaspoon cloves
Put shortening, sugar, egg and
salt in mixing bowl, stir all to-
gether until well blended. Add half
the mincemeat. Sift flour, soda and
spices together and add milk. Stir
in the rest of the mincemeat and
nut meats. Pour into an 8-inch
square pan. Bake in a moderate
hot oven (375 degrees F.) for 40 to
50 minutes.

BLACKBERRY JAM CAKE
1 cup sugar
2 eggs
1½ teaspoons baking powder
½ teaspoon cloves
½ cup butter
1½ cups flour
3 tablespoons buttermilk
1 teaspoon cinnamon
1 cup blackberry jam or
black current
Bake in 8x12 inch cake tin.

WHITE CAKE
1 egg with enough milk to
fill one cup
2½ to 3 tablespoons lard
2 teaspoons baking powder
1½ cups flour
1 teaspoon vanilla
1 large cup granulated sugar
½ teaspoon salt
Cook slowly.

PURITY JELLY ROLL
1 cup sugar
2 eggs
1 cup flour
1 teaspoon baking powder
grated rind of ½ lemon
½ cup boiling water

Mix sugar, lemon rind, and beat-
en egg yolks, then half of flour,
half of egg whites, the other half
of flour, and remainder of beaten
whites, lastly the boiling water. Use
large pan, sprinkle sugar on damp
cloth, turn jelly and roll at once.
Dessert with fresh fruit filling
crushed. Serve with whipped
cream.

CLASSIFIED INDEX TO BUSINESS AND PROFESSIONAL FIRMS AND THE SERVICES THEY OFFER

HOUSEHOLD SERVICE GUIDE

Auctioneers

Furniture and Household Goods of
any kind Bought and Sold.
Chas. Munton
10224 90 St. Ph. 25334

Beauty Parlors

Pearl's Beauty Parlor
Quality permanents by skilled operators
10163 100A St. Ph. 21278

Ellamarie Smith
"Individualism in your hair style"
Permanents of Quality.
Crawford Beauty, 201 Moser Ryder
Ph. 22783

Bicycles & Skates

Crown Cycle Shop
Skates, Accessories, Bicycles,
Repaired, Repainted.
8015 118 Ave.

Cafes

GEORGIA CAFE
"Truly an Enjoyable Cafe"
9711 Jasper Ave.

Cleaners

Magic Clean
"The cleaner that cleans like magic."
MAGIC CHEMICAL WORKS
9802 Jasper Ave., Downtown.

Dancing

**SPANKIE SCHOOL OF PHYSICAL
EDUCATION AND DANCING**
Edmonton Paint and Glass Bldg.
Ph. 21614

No Matter how little you know about
Dancing only 2 days is all it takes
to make you a Graceful Partner
Strictly Private — No Spectators
SULLIVAN'S
School of Ball Room Dancing
10034 101 St.
1 Block and a half North of Eaton's.

**DAVIDSON IDELL SCHOOL
OF DANCING**
10042 100 St. Ph. 22356

Juneau School Of Dancing
Specialists in Ballroom, Tap, Acrobatic
and Ballet Dancing.
9010 Jasper. Ph. 24588.

Dry Cleaners & Laundry

Clean and Fresh in dry cleaned clothes.
We pick up and deliver.

Pat's Cleaners and Dyers
96 St. and Jasper Ave. Ph. 24636

**INTERNATIONAL
DYERS AND CLEANERS**
Called for and delivered free.
Ph. 22565. 10086 97 St.

Edmonton's Woman-operated
Dry Cleaning Plant

EXTRA SPECIAL

Suits, Dresses, plain, 45c
Ladies' and Men's Overcoats, 75c
Plain or Fur Trimmed.
You'll Be Delighted with Our
Service! Called for and delivered.
PHONE 27405

**ELITE CLEANERS
AND DYERS**
11025 Jasper Ave.

EXTRA SPECIAL!
Filtered Cleaning and Pressing 30c
DOLLAR CLEANERS
Ph. 23513

Electric Service

**ALBERTA RADIO AND
ELECTRIC SERVICE**
General Electric Dealers, Finest,
Most Modern Radio Repair Depot.
Garneau Theatre Bldg. Ph. 31079

Darling Electric

Electric Arc and Oxy-Acetylene
Welding and Brazing of all metals.
9661 Jasper Ave. P. Lee, Mgr. Ph. 26056

Fish Marke

RICE STREET FISH MARKET
Fresh Fish Daily —
Air conditioned Electrical Refrigeration
10008 101A Ave. Ph. 22467
Opp. McLeod Bldg.

Floor Surfacing

E. J. A. Hartey
Floors Waxed and Polished
Resurfacing, Electric appliances.
Satisfaction guaranteed. Ph. 39711

Fue

Radiant Wood & Coal
Ph. 73244 9040 118 Ave.
We handle First Class Coal and
Wood Only

Furriers

Montreal Furriers
Madame Levesque
Furs Remodeled, Repaired.
Upstairs, 10346 Jasper Ave. Ph. 26303

Louis Trudel, Furrier

Coats Made to Measure
Repairing - Relining - Restyling
1-2 James Richardson Bldg.
Phone 2413 Edmonton, Alta.

Garages

CAPITAL HILL SERVICE STATION
14110 Stony Plain Road
Motor Reconditioning—Tire Repairs
Guaranteed Work

E. I. Smith, Mgr. Ph. 82574
FAIRVIEW SERVICE STATION
Motor Tune-ups and Tire Repairs
Prompt Service.
Mgr. Tom Mattoon
9104 118 Ave. Ph. 71433

Kitchen, Dining Room, Parlor, Bed-
room, Veranda. Furniture finished
like new ... in any chosen shade.

**REFRIGERATORS DUCOED
OR DULUXED.**
"Let us finish your furniture."

**GREGORY
AUTO BODY WORKS**
9625 102A Ave. Ph. 25427

We buy and sell second-hand car
parts, also cars for wrecking.

Brown's Auto Supply
10334 101 St. Ph. 25393

Western Auto Wreckage
Opposite the C.N.R. Station
New and Used Parts for all makes
of cars.

Trail Point Garage
Courteous repairing, gas and oils.
Leo Medysky
11817 Fort Road Ph. 73012

UNION 'AUTO WRECKERS
A complete stock of New and
Used Car Parts.
9000 102 Ave. Ph. 21512

Glass Works

British-Made Mirrors
PICTURES
PICTURE FRAMING
**CAPITAL GLASS
WORKS, LTD.**
9012 Jasper. Ph. 22543

Grinders & Sharpeners

We sharpen knives, razors, scissors
and surgical instruments. Lawn
mowers sharpened and
overhauled.

ALL WORK GUARANTEED
MARKET GRINDERS
9022 102 Ave. opp. Public Market

Hides and Furs

International Fur & Hide Co.
Buyers of raw furs, hides
and horse hair.
10308 101 St. Ph. 24687

Hotels

Make Your Home at the
GRAND HOTEL
104 Ave. at 103 St., Edmonton
Fully Modern — Low Rates

YORK HOTEL

Attractive rates. Newly opened modern
coffee shop. Hot and cold water in
every room. 3 Bks. east C.N.R. Depot.

EMPIRE HOTEL

Redecorated and Refurnished. Hot
and Cold Water. Attractive Rates.
10246 96 St. Ph. 25078

RITZ HOTEL
Edmonton, Alta. 97 St. 104 Ave.
Rooms \$1.00
CASTLE HOTEL
Edmonton, Alta. 102 St. 104 Ave.
Rooms 75c.

Markets

The Farmers' Service
GROCERY HEADQUARTERS
Lowest Prices.
Henry Wilson, Market Square

THE Bulletin is glad to aid its Want
Ad readers by answering any inquiry
pertaining to any advertisement on
these pages. Please address inquiries
to: Classified Want Ad Department,
Edmonton Bulletin, Edmonton, Al-
berta, or phone 26121.

Meat Markets

ECONOMY MEAT MARKET
Geo. Goddard, prop.
Choice Fresh and Cured Meats
Eggs and Poultry
10010 101A Ave. Ph. 21227
Opp. McLeod Bldg.

**Charlie Podersky's
MODEL MEAT MARKET**
Dispensers of the finest meats at the
most economical prices
Electrical Refrigeration
10440 Jasper Ave. Ph. 22261

Messenger Service

DIME DELIVERY

Delivery, bicycle and truck.
10109 102 St. Ph. 28126-28127.

Champion's Parcel Delivery
Rear 1021 101 St. Ph. 22246-22356.
Also transfer and express.

Millinery

We Sell Smart Hats reasonably priced
We also clean, reblock and retrim or
remodel your other year hats.

Elston Millinery Upstairs
Over Heintzman Piano Store
5 doors east of Johnstone Walkers

Music Teachers

Miss Beatrice Crawford
Studio 10942 - 09 St.
Institute Bldg. Ph. 25037
Piano, Theory, History, Pedagogy

Photographs

Alderson's Studio
For Photographs
Prices reasonable, films finished
10532 97 St. Ph. 27356

Physical Care

"THE EASY WAY TO HEALTH"
Open day and night.
Georgia Turkish Baths
9008 Jasper Ave. Ph. 22581

**HEAVENER SCHOOL OF
PHYSICAL CULTURE**
2nd Floor, 10049 105 St. Ph. 24585

Printing

PRINTING

Your Personal and Social Printing
Requirements Supplied
with
Exactness Taste and Refinement.
Bulletin Printers Ltd.
9016 101A Ave. Ph. 26454

Radios and Repairs

**RADIOS RENTED
and
REPAIRED**
Jones and Cross Ltd.
Phone 24746

Stationery

**PICTURES, PICTURE FRAMING,
XMAS CARDS**
T. H. Morgan Ltd.
10355 Jasper. Ph. 24858

Taxi & Baggage

**JACK HAYS'
TAXI AND AMBULANCE**
10056 101 St. Ph. 22111
Dignified, Courteous Service—Also
DRIVE-YOURSELF.

VETERAN TAXI & BAGGAGE

Furniture Service. Ph. 27535.

Washers

BUY A BEATTY!

WASHER
IRONER
FLOOR POLISHER
Saves Time and Energy
Beatty Washer Store
10319 Jasper. Ph. 21656

Wearing Apparel

Barbers', Doctors', Dentists', Nurses',
Waiters' Uniforms.
**GENERAL WHITEWEAR AND
UNIFORM MANUFACTURERS**
Cor. 96 St. and Jasper. Ph. 26748

Window Cleaners

**DORY'S WINDOW AND OFFICE
CLEANERS**
Liability Insurance for Your Protection.
Office and Residence, Ph. 24484
10017 105 St.

WE DO SELL FOR LESS
ARMY & NAVY
DEPT. STORE LTD. - 101ST. EDMONTON

Cookies

DATE COOKIES

- 1 package pitted dates
- 3 cups sifted flour
- 1½ cups brown sugar
- 1 cup water
- 1 cup chopped nuts
- ½ cup butter
- 2 eggs
- 3 teaspoons vanilla
- 1 teaspoon salt

Cook dates in water over low fire until thick paste is formed, stirring occasionally. While this paste is cooling, cream together butter, salt, vanilla, and sugar then add eggs one at a time and the nuts; next add flour with baking powder alternately with the date paste. Drop by teaspoonfuls on an oiled sheet.

BUTTERMILK COOKIES

- 2 cups of sugar
- 1 cup of lard, creamed
- 3 eggs well beaten
- lemon flavor
- 1 cup buttermilk
- 3 teaspoons soda
- enough flour to make stiff enough to roll on board

CRUMB MACAROONS

- 1½ cups dry bread crumbs
- 1 cup chopped nuts
- 1 cup sugar
- ½ teaspoon salt
- 2 well beaten eggs
- 1 teaspoon vanilla extract

Mix all ingredients together and drop by teaspoons on greased baking sheet. Bake in moderate oven 350 degrees for 15 minutes or until lightly browned. Remove from sheet at once. Yield approximately 2½ dozen cookies.

STONE JAR COOKIES

- 1 cup shortening
- 1 teaspoon salt
- 1 teaspoon vanilla
- 1 teaspoon nutmeg
- 2 cups brown sugar (firmly packed)
- 3 cups sifted flour
- 1 teaspoon soda
- ½ cup milk

Combine shortening, salt, vanilla, and nutmeg. Add brown sugar gradually and cream well. Add beaten eggs and mix thoroughly. Sift flour with soda. Add ½ of flour to cream mixture, then add milk, then remaining flour mixing well. Drop from teaspoon on baking sheets greased. Flatten out with fork. Then bake 8 to 10 minutes. Put cookies in a stone jar or cookie jar to keep them crisp.

HERMITS

- 1 cup brown sugar
- 2-3 cup shortening
- 1 egg
- ½ cup of nut meats
- ½ cup of raisins
- ½ cup of dates chopped very fine
- 1-3 cup milk
- 1-3 teaspoon soda in ½ tablespoon hot water
- 2 cups flour
- ½ teaspoon each of cinnamon, nutmeg and cloves

COCOANUT MACAROONS

- ½ cup tinned milk
- 2 cups cocoanut

Mix together and drop by teaspoonfuls on well greased cookie sheet. Makes 16 macaroons. Put in oven until brown.

DREAM COOKIES

- 1 cup butter
- 1 cup brown sugar
- 1 tablespoon sweet cream
- 2 eggs well beaten
- 1½ teaspoons baking powder
- flour for rolling

Makes small batch.

MILK FROSTING

- 2 cups sugar
- 2-3 cup milk
- ½ tablespoon butter
- 1 teaspoon vanilla

Boil first three ingredients to soft ball stage. Remove from fire, let stand about 8 minutes and beat until creamy, add vanilla.

CHOCOLATE ICE BOX COOKIES

- 1 cup butter
- ½ cup brown sugar
- ½ cup white sugar
- 2 eggs
- ½ teaspoon soda
- 2 squares unsweetened chocolate or 3 tablespoons cocoa
- 1 cup chopped walnuts
- 3 cups flour

Mix and form into roll and place in refrigerator over night. In the morning cut in slices and bake.

PEANUT MACAROONS

- whites of 2 eggs, beaten stiff
- ¼ cup white sugar
- fold in 2 cups cornflakes and 1 cup peanuts
- pinch of salt

Drop in tin and put in oven, 350 degrees, for 20 minutes.

PINEAPPLE COOKIES

- ½ cupful butter
- 1 cupful granulated sugar
- 2 eggs
- 2-3 cupfuls canned crushed pineapple
- ¼ teaspoonful soda
- ½ teaspoonful salt
- 1½ teaspoonful baking powder
- 1½ cupfuls flour
- ½ teaspoonful vanilla

Method: Cream butter and sugar thoroughly. Add unbeaten eggs and beat well. Add flavoring and pineapple. Mix and sift flour, salt and soda. Add to first mixture, beating just enough to make mixture smooth. Drop by teaspoonfuls on greased cookie sheet (well apart) and bake in a moderate oven for 10 minutes. Makes about 6 dozen cookies.

DATE COOKIES

- 3 cups rolled oats
- 2½ cups flour
- 3 teaspoons baking powder
- ¼ teaspoon salt
- 1 cup brown sugar
- ½ cup lard
- ½ cup butter
- ½ cup milk

Put rolled oats into a bowl, sift flour, baking powder and salt together. Add to oats, then sugar. Melt butter and lard, add to dry mixture with milk. Mix all together, roll, cut with round cutter. Have ready cooked the following mixture: 1 lb. dates, 1 cup brown sugar, 1 cup hot water, a few walnuts if preferred. Put this mixture on a cookie, another cookie on top of that, push edges together and bake in oven 375 degrees.

CORN FLAKE COOKIES

- 1 cup shortening
- 1 cup brown sugar
- 3 egg yolks
- 3 cups corn flakes
- 3 cups all purpose flour
- 3 egg whites
- ½ cup nuts
- 1 teaspoon flavor
- 1 cup ground cocoanut

Cream shortening with sugar, add egg yolks, corn flakes and flour, then add stiffly beaten egg white and last of all add flavor and nuts and cocoanut, drop from spoon on greased cookie sheet. Cook until brown.

OATMEAL DATE COOKIES

- 2 cups fine oatmeal
- 2 cups flour
- 1 cup lard
- 1 cup brown sugar
- 1 teaspoon soda
- 1 teaspoon salt dissolved in ½ cup boiling water

Roll out and put date filling between cookies.

DATE FILLED COOKIES

- 3 cups flour or more
- 1 cup shortening
- 1½ cups brown sugar
- 2 teaspoons baking powder
- grated rind of 1 lemon
- 1 cup sweet milk
- 1 teaspoon soda dissolved in the milk

Roll out and cut, have ready 1 lb. dates which have been cooked till tender and sweetened, flavor with vanilla.

PLAIN DROP COOKIES

- 1 cup butter
- 2 cups sugar
- 2 egg yolks
- ¼ cup sweet milk
- 3½ cups flour
- 2 teaspoons baking powder
- ¼ teaspoon soda
- 1 teaspoon extract

Mix well and drop on greased pans and bake.

CREAM COOKIES

- 1½ cups granulated sugar
- ½ cup of butter
- 3 eggs broken in a cup
- fill cup with sour cream
- 1 small teaspoon soda

Flavor with vanilla and just enough flour to roll out. Bake in quick oven.

Clothes that ARE Different
Betty Lou
Dress and Sports Wear Shop
10158 Jasper Ave.
(Upstairs)



"I See Jane Uses Our Favorite"

GLENDALE CREAMERY BUTTER



● It Has Won
Blue Ribbons
From Coast
to Coast

First Prize Winners
at Brandon, Calgary,
Edmonton, Vancouver
and Toronto Exhibitions.

● Machine
Wrapped
For Your
Protection

You'll like the rich smoothness of prize winning Glendale Butter and you'll like its delicious flavor. Glendale Butter is prepared in 1-lb. print blocks and machine wrapped for your protection. Do as thousands of other Edmonton housewives do... make GLENDALE BUTTER your favorite.

When You Order Butter Insist on the Best...

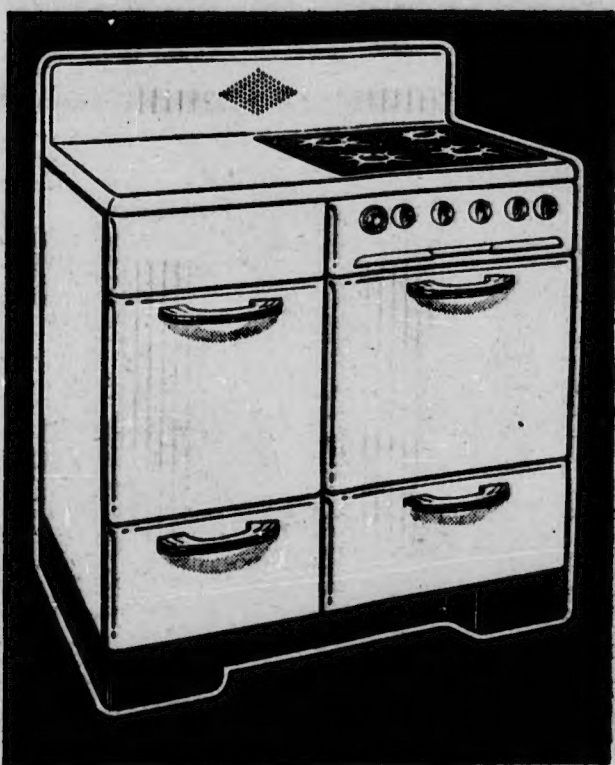
GLENDALE BUTTER

"The Favorite Butter In the West"



Better Cakes . . . More Delicious Pies With . . .

Beach Gas Ranges



- Latest 1942 Model
- All White Porcelain Finish
- Fully Insulated Oven
- Regular 109.50 for

149.50

Now's the time to invest in a quality gas range! Choose this specially priced Beach for your home . . . and get a full size, modern design range that will give you years of splendid service. Has all the modern conveniences . . . automatic top lighters, simmer-set burners, in-a-drawer broiler and roomy storage compartment.

Second Floor, at The BAY

Trade-in Your Present Range

THE BAY will make you a generous allowance on your present range. Convenient terms may be arranged, so that you may enjoy the benefits of your range while you pay for it.

Conserve Food and Economize With . . .

General Electric Refrigerators

- Long Life
- Low Cost Operation
- Dependable Performance

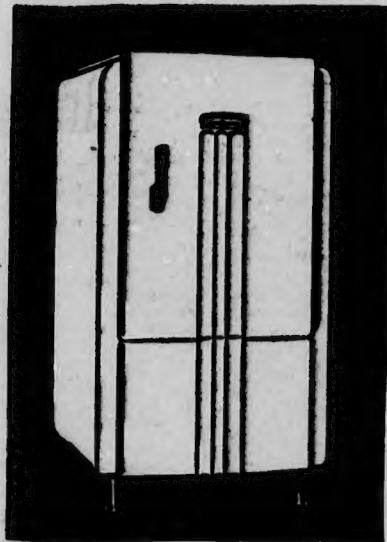
259.50

Besides contributing to better living for your whole family, a General Electric Refrigerator can actually help you effect savings by thrifter food purchases, utilization of leftovers and reduction in refrigeration costs.

G.E. Refrigerators have proved their long life by an unparalleled performance record. Begin now to enjoy the thrifty advantages and modern convenience of a G.E. Refrigerator. Model illustrated has a food capacity of 6.2 cubic feet . . . a shelf area of 10.4 square feet . . . and provision for 40 ice cubes.

Pay only One-third Down. Balance plus Carrying Charge in 12 Monthly Payments. Your old refrigerator taken in as trade-in.

—Second Floor, at The BAY



Ask for a Copy of The BAY Meal Planner

Next time you are in The BAY'S Food Departments, be sure you get one of these excellent Meal Planners. They're full of helpful suggestions on new and different meals—priced well within your family's food budget. Appearing monthly, The BAY Meal Planner will give consistent variety to your daily menus.



In Sacks
and
Cartons

The *favorite*
of our fighting
forces...



Listen to The FARMER
over Radio Station CJCA
Every Afternoon Except
Sunday from 4:30 to 5:15
p.m.



GOOD
Food **GOOD**
FOR Health

DYNAMIC action needs boundless energy . . . and requires food rich in health-giving proteins. Our fighting men know that "SUNNY BOY" is the food to start off every day packed with action.

Boys and girls, too . . . know that Mother is right when she serves "SUNNY BOY" for breakfast. It gives more pep and builds resistance against coughs and colds.

Enjoy "SUNNY BOY" . . . the GOOD Food for GOOD Health!

DOCTORS AND NURSES RECOMMEND "SUNNY BOY"

Housewives:

Delicious Cakes, Cookies, Muffins, etc., can be made with "SUNNY BOY" Cereal. On Page 10 in this Cook Book you will find several tested "SUNNY BOY" recipes. Try them!

BYERS FLOUR MILLS

CAMROSE, ALBERTA